



SNICKERS Mummy Madeleines RECIPE

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<?xml version="1.0"?>

TIME

20 minutes

INGREDIENTS

9 items

MAKES

12 servings

Buttery vanilla madeleine cookies are decorated with melted white chocolate to resemble ghostly mummies for a Halloween treat that's equal parts spooky and sophisticated. SHARE

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INGREDIENTS

- 1/2 cup all-purpose flour, sifted
- 1/4 tsp baking powder
- 1 egg, at room temperature
- 1/4 cup granulated sugar
- 1 tsp vanilla extract
- 1/4 cup butter, melted
- 6 SNICKERS Fun Size Chocolate Candy Bars, chopped
- 3/4 cup white chocolate chips, melted
- 24 candy eyes

PRODUCTS USED



SNICKERS, Milk Chocolate Fun Size Bars, 3.4 oz (6 Count)

SEE DETAILS
WHERE TO BUY

Instructions

1. 1

In small bowl, whisk together flour and baking powder.

2. 2

In medium bowl, using handheld electric mixer, beat egg and sugar until mixture is pale and tripled in volume. Beat in vanilla.

3. 3

Fold flour mixture into egg mixture in 3 additions, incorporating well after each addition. Fold in melted butter. Fold in chopped SNICKERS Fun Size Chocolate Candy Bars. Cover and refrigerate for at least 30 minutes.

4. 4

Meanwhile, preheat oven to 375°F. Grease 12 molds of madeleine pan and dust with flour, tapping out excess flour. Freeze prepared pan for 10 minutes.

5. 5

Place 1 scant tbsp chilled batter into each prepared mold.

6. 6

Bake for 12 to 15 minutes or until edges are golden brown and crisp, and tops are set. Let madeleines cool for 10 minutes in pan. Turn out onto wire rack and let cool completely.

7. 7

Dip tip of each cookie in melted white chocolate (tips will be the mummy "heads"), letting excess drip back into bowl. Transfer to parchment paper-lined baking sheet.

8.8

Transfer remaining melted white chocolate to piping bag fitted with small round tip.

9.9

Pipe white chocolate over each madeleine to resemble bandages of a mummy. Arrange 2 candy eyes on each madeleine mummy "head." Let stand for 30 to 60 minutes or until chocolate is set.

10. Tip

Substitute white chocolate with store-bought white icing if desired.

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SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items

SEE DETAILS



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items

SEE DETAILS



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items

SEE DETAILS



SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

SEE DETAILS

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