SNICKERS Peanut Butter Mini Hot Chocolates
RECIPE

SNICKERS Peanut Butter Mini Hot Chocolates



TIME	5 minutes
INGREDIENTS	7 items
MAKES	12 servings

Infused with SNICKERS, this homemade hot chocolate with peanut butter is perfect for sharing on chilly winter afternoons or evenings.

INGREDIENTS

- 3/4 cup unsweetened cocoa powder
- 2/3 cup granulated sugar
- 6 cups low-fat milk
- 1/4 cup smooth peanut butter
- 8 SNICKERS Fun Size Chocolate Candy Bars Original, finely chopped and divided
- 3/4 cup whipped topping
- 2 tbsp caramel sauce

Instructions

1. In medium saucepan, whisk together cocoa powder and sugar. Whisking, slowly add 1 cup milk until combined and cocoa powder has dissolved. Set over medium heat. Whisk in remaining milk, peanut butter and half the SNICKERS Fun Size Chocolate Candy Bars Original until blended. Whisk occasionally until heated through and mixture is starting to simmer.
2. Divide among 12 small mugs. Garnish with dollop whipped topping, remaining SNICKERS and drizzle of caramel sauce.
3. For loaded hot chocolate, top also with mini marshmallows, chocolate sauce drizzles and chopped peanuts.

MORE RECIPES LIKE THIS



SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items



SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

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