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Frozen SNICKERS® Peanut Butter Cheesecake Bites  
RECIPE

## Frozen SNICKERS® Peanut Butter Cheesecake Bites



<?xml version="1.0"?>

TIME

5 minutes

INGREDIENTS

7 items

MAKES

12 servings

Shaped into footballs for game-day treats, these SNICKERS® Ice Cream Peanut Butter Cheesecake Bites taste even better than they look. Touchdown!

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## INGREDIENTS

- 4 oz brick-style low-fat cream cheese, softened
- 1/4 cup smooth peanut butter
- 2 tbsp confectioners' (icing) sugar
- 1 tsp vanilla extract
- 3 SNICKERS® Ice Cream Bars, finely chopped
- 6 oz dark chocolate, finely chopped
- 1 small tube white icing

PRODUCTS USED



SNICKERS Chocolatey Caramel Peanut Butter Ice Cream Bars, 6 Pack, 2 Oz Bars

[SEE DETAILS](#)

[WHERE TO BUY](#)

## INSTRUCTIONS

- 1  
In a medium bowl, using handheld electric mixer, beat together cream cheese and peanut butter until blended and smooth. Beat in confectioners' sugar and vanilla until combined. Stir in SNICKERS® Ice Cream Bars until incorporated.
- 2  
Scoop ice cream mixture evenly into twelve 2-tbsp balls and arrange on parchment paper-lined baking sheet. Freeze for 30 minutes or until firm. Wearing food-safe gloves, shape each ball into an oblong football shape. Freeze for 1 to 2 hours or until completely frozen.
- 3  
Meanwhile, transfer chocolate to a medium heat-safe bowl set over medium saucepan of barely simmering water; stir for 4 to 5 minutes or until melted and smooth. Let cool to room temperature.
- 4  
Using 2 forks, dip ice cream "footballs" into chocolate, letting excess drip back into bowl. Return to parchment paper-lined baking sheet. Freeze for 1 to 2 hours or until completely frozen and set.
5. 5

Pipe icing onto tops of footballs to resemble stitches of a football. Freeze until ready to serve.

6. Tip

To simplify, divide ice cream mixture among mini muffin cups lined with paper liners. Freeze until firm, remove liners, dip in chocolate and pipe as above to resemble football stitches.

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Cooking time

25 mins

Ingredients

12 items

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Cooking time

35 mins

Ingredients

9 items

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Cooking time

40 mins

Ingredients

14 items

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Cooking time

35 mins

Ingredients

12 items

[SEE DETAILS](#)

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