SNICKERS PEANUT BUTTER REINDEER BLONDIES.
RECIPE

SNICKERS PEANUT BUTTER REINDEER BLONDIES.



TIME	35 mins
INGREDIENTS	14 items
MAKES	16 servings

Prepared in a round pan, these SNICKERS blondies are cut into wedges, then simply decorated for an impressive fun holiday reindeer treat.

INGREDIENTS

- 3/4 cup all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1/3 cup butter
- 1/4 cup peanut butter
- 1 cup brown sugar
- 1 egg
- 2 tsp vanilla extract

- 10 SNICKERS® Minis, chopped
- 3 tbsp chopped peanuts
- 1 tube brown or black gel icing
- 16 mini chocolate-covered pretzels, cut in half
- 32 small candy eyes
- 2 tbsp Christmas sprinkles

INSTRUCTIONS.

1. Preheat oven to 350°F. Grease 8-inch round baking pan. Line bottom with parchment paper; set aside. Whisk together flour, baking powder and salt; set aside.
2. Melt butter and peanut butter in saucepan set over medium heat. While still hot, stir in brown sugar; remove from heat. Transfer to large bowl; let cool slightly.
3. Beat in egg and vanilla until incorporated. Stir in flour mixture until just combined. Fold in chopped SNICKERS and peanuts. Scrape batter into prepared pan, smoothing top.
4. Bake on middle rack for 20 to 25 minutes or until tester inserted in center comes out with just a few moist crumbs clinging to it. Let cool completely on rack. Carefully remove from pan; cut into 16 wedges.
5. Pipe dots on tip of each blondie with icing to resemble reindeer’s nose. Using icing as glue, add pretzel antlers and candy eyes. Decorate between antlers with candy sprinkles.
6. Wrap these treats individually in festive holiday cellophane for easy gift-giving.
7. For speedy preparation, use a store-bought blondie mix.

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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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