



SNICKERS VALENTINE'S DAY CUPCAKES. RECIPE

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<?xml version="1.0"?>
TIME
35 mins
INGREDIENTS
17 items
MAKES
16 servings

These SNICKERS chocolate cupcakes are an indulgent mini dessert that will please everyone on Valentine's Day.

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INGREDIENTS

- 16 SNICKERS Minis, divided
- 2/3 cup all-purpose flour
- 1/4 cup cocoa powder
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup granulated sugar
- 1/3 cup buttermilk
- 1/3 cup vegetable oil
- 1 egg
- 1 tsp vanilla extract
- 2 tbsp chopped toasted peanuts
- 1/2 cup brick-style plain cream cheese, at room temperature
- 1/3 cup smooth peanut butter
- 1/2 cup icing sugar, sifted
- 1/3 cup 35% heavy cream
- 1/4 cup caramel sauce

PRODUCTS USED



SNICKERS Minis Size Chocolate Candy Bars Bag, 40 oz

SEE DETAILS
WHERE TO BUY

INSTRUCTIONS.

1. 1

Preheat oven to 350°F. Cut 8 SNICKERS Minis in half; set aside. Line 16 mini muffin cups with paper liners.

2. 2

Whisk together flour, cocoa powder, baking powder, baking soda and salt. In separate bowl and using electric mixer, whisk together sugar, buttermilk, oil, egg and vanilla until well blended; stir into flour mixture.

3.3

Scrape batter evenly into prepared muffin cups; insert reserved halved Snickers Mini into center of each cupcake. Smooth tops. Bake for 15 to 18 minutes or until tester

inserted into center of cupcake comes out clean. Let cool completely on rack.

4. 4

Frosting: Beat together cream cheese and peanut butter until light and fluffy; beat in icing sugar. In separate bowl, beat cream until stiff peaks form; fold into peanut butter mixture. Refrigerate for 15 to 20 minutes or until chilled. Chop remaining SNICKERS Minis; set aside.

5. 5

Spoon peanut butter frosting into piping bag fitted with star tip. Pipe frosting over each cupcake; drizzle with caramel sauce. Sprinkle with toasted peanuts and reserved chopped SNICKERS Minis.

6. Tip

For a buttermilk substitute, stir together 1/4 cup milk and 1 tsp vinegar; let stand for 5 minutes.

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SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items

SEE DETAILS

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SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items

SEE DETAILS



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items



SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

SEE DETAILS

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