SNICKERS ICE CREAM BROWNIE BOMBES.
RECIPE

SNICKERS ICE CREAM BROWNIE BOMBES.



TIME	55 mins
INGREDIENTS	5 items
MAKES	10 servings

SNICKERS ice cream is encased in brownies for an outrageous bite that is sure to please any crowd.

INGREDIENTS

- 1 pkg (18.3 oz) brownie mix
- 2 SNICKERS Ice Cream Bars
- 3 oz dark chocolate, melted
- 2 tbsp caramel sauce

- 2 tbsp peanuts, finely chopped

INSTRUCTIONS.

1. Prepare brownies according to package directions; bake in 11- x 7-inch baking dish lined with enough parchment paper to leave 1-inch overhang on long sides. Let cool completely.
2. Using 1 1/2-inch round cookie cutter, cut out 10 rounds from brownies; set aside. Using 1-inch round cookie cutter, cut out 10 rounds of brownies; set aside. (Reserve remaining brownies for another use.)
3. Line 10 mini muffin cups with plastic wrap or paper liners. Press 1 1/2-inch brownie rounds into prepared cups, pressing into bottom and up sides of cups.
4. Cut each SNICKERS Ice Cream Bar into 5 pieces; place 1 piece in each brownie cup. Cap with smaller brownie rounds, pressing to flatten and enclose ice cream. Freeze for 2 to 3 hours or until firm.
5. Remove bombes from muffin cups; transfer to parchment paper–lined tray. Dip each bombe into melted chocolate to coat top and sides. Return to tray; freeze for 1 hour. Keep frozen until ready to serve.
6. Just before serving, top each bombe with drizzle of caramel sauce and sprinkle of peanuts.
7. Short of time? For speedy prep, use store-bought brownies.

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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