



SNICKERS ICE CREAM BITES. RECIPE

# SNICKERS ICE CREAM BITES.



<?xml version="1.0"?>
TIME
10 mins
INGREDIENTS
4 items
MAKES
12 servings

Keep a batch of these SNICKERS mini ice cream bites in the freezer for summer treat that's hard to beat.

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#### **INGREDIENTS**

- 1 (6 oz) SNICKERS Ice Cream Cup
- 1/2 cup peanuts, finely chopped
- 1 oz chocolate, melted
- 2 tbsp caramel sauce

## INSTRUCTIONS.

1. 1

Using 1/2 tbsp measuring spoon, scoop 12 ice cream balls onto parchment paper-lined tray. Freeze for about 1 hour or until firm.

2. 2

Roll each ice cream ball in chopped peanuts to coat. Drizzle with chocolate and caramel sauce. Freeze for about 2 hours or until firm. Keep frozen until ready to serve.

3. Tip

Change it up – roll the ice cream balls in chocolate cookie crumbs or peanut butter cookie crumbs.

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#### **SNICKERS BLOOD RED CRINKLE COOKIES.**

Cooking time

25 mins

Ingredients

12 items

**SEE DETAILS** 



#### SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items

**SEE DETAILS** 

## **SNICKERS CREPE CAKE.**

Cooking time

40 mins

Ingredients

14 items

SEE DETAILS

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### **SNICKERS EASTER EGG BLONDIES.**

Cooking time

35 mins

Ingredients

12 items

**SEE DETAILS** 

**Source URL:** https://www.snickers.com/recipes/snickers-ice-cream-bites