



SNICKERS PEANUT BROWNIE ICE CREAM ECLAIRS. RECIPE

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<?xml version="1.0"?>

TIME

20 mins

INGREDIENTS

5 items

MAKES

12 servings

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INGREDIENTS

- 24 ladyfinger cookies
- 1/2 cup dark chocolate chips
- 4 (2.0 oz) SNICKERS Peanut Brownie Ice Cream Bar, each cut into 6 pieces
- 3 tbsp caramel sauce
- 1/4 cup unsalted peanuts, chopped

PRODUCTS USED



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

SEE DETAILS
WHERE TO BUY

INSTRUCTIONS.

1. 1

Dip tops of 12 ladyfinger cookies in melted dark chocolate; place on parchment paper– lined baking tray, freeze until chocolate is set.

2. 2

Place 2 pieces SNICKERS Peanut Brownie Ice Cream Bar on top of plain ladyfinger cookies; top with chocolate-dipped ladyfingers, chocolate side facing up. Return to baking tray; freeze for about 5 minutes or until ready to serve.

3. 3

Drizzle caramel sauce over cookie eclairs; sprinkle with chopped peanuts.

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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

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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-peanut-brownie-ice-cream-eclairs