SNICKERS PEANUT BROWNIE ICE CREAM ECLAIRS.
RECIPE

SNICKERS PEANUT BROWNIE ICE CREAM ECLAIRS.



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

INSTRUCTIONS.

1. Dip tops of 12 ladyfinger cookies in melted dark chocolate; place on parchment

paper– lined baking tray, freeze until chocolate is set.
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. Drizzle caramel sauce over cookie eclairs; sprinkle with chopped peanuts.

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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