



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 tbsps 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.

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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

Source URL: <https://www.snickers.com/recipes/snickers-peanut-brownie-ice-cream-eclairs>