



SNICKERS® ICE CREAM PEANUT BUTTER PIES.
RECIPE

SNICKERS® ICE CREAM PEANUT BUTTER PIES.



<?xml version="1.0"?>

TIME

1 hour

INGREDIENTS

9 items

MAKES

10 servings

SNICKERS® ICE CREAM PEANUT BUTTER PIES.

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INGREDIENTS

- 1 cup graham cracker crumbs
- 1/4 cup unsalted butter, melted
- 6 oz cream cheese, softened
- 2 tbsp peanut butter, smooth
- 1/2 cup whipped topping
- 1 (1.86oz) SNICKERS® chocolate bar, coarsely chopped
- 2 (2.0oz) SNICKERS® Original Ice Cream Bars, each cut into 5 pieces
- 2 tbsp chocolate sauce
- 2 tbsp caramel sauce

PRODUCTS USED



SNICKERS Chocolatey Caramel Peanut Butter Ice Cream Bar, 2.0 Oz

[SEE DETAILS](#)

[WHERE TO BUY](#)



SNICKERS Singles Size Chocolate Candy Bars, 1.86 oz

[SEE DETAILS](#)

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INSTRUCTIONS.

- 1
Combine graham cracker crumbs and melted butter; press evenly into bottom and up side of ten 3-inch tart shells. Freeze 10 minutes, or until set.
- 2
Using electric mixer, beat cream cheese with peanut butter.
- 3
Fold in whipped topping and chopped SNICKERS® chocolate bar into peanut butter mixture.
- 4
Spoon about 2 tbsp filling into each tart shell; garnish with a piece of SNICKERS® Original Ice Cream Bar.
- 5
Top each tart with a drizzle of chocolate sauce and caramel sauce. Freeze 20 minutes or until ready to serve.

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SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items

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SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items

[SEE DETAILS](#)



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items

[SEE DETAILS](#)



SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

[SEE DETAILS](#)

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