

SNICKERS MINI PEANUT BUTTER PIES. RECIPE

SNICKERS MINI PEANUT BUTTER PIES.



<?xml version="1.0"?>
TIME
15 mins
INGREDIENTS
11 items
MAKES

16 servings

With rich peanut butter filling and a nutty graham crust, these SNICKERS mini pies are an explosion of sweet flavors that everyone will love.

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INGREDIENTS

- 1 cup graham wafer crumbs
- 1/4 cup finely chopped peanuts, divided
- 2 tbsp brown sugar
- 1/4 cup melted butter
- 2 regular (52 g each) SNICKERS Original, divided
- 6 oz brick-style plain cream cheese
- 3/4 cup smooth peanut butter
- 1/4 cup icing sugar
- 1 tsp vanilla extract
- 1/2 cup 35% heavy cream
- 2 tbsp caramel sauce

INSTRUCTIONS.

1. 1

Line 16 mini muffin cups with paper liners. In bowl, stir together graham crumbs, 2 tbsp chopped peanuts and brown sugar until combined; add melted butter, tossing well. Divide evenly into cups, pressing down and up side of cups to form crusts. Freeze for 30 to 40 minutes or until firm.

2. 2

Chop one SNICKERS bar and slice remaining bar into 16 pieces.

3. 3

Using electric mixer, beat together cream cheese, peanut butter, icing sugar and vanilla until light, fluffy and smooth; set aside.

4 4

In separate bowl, whip cream until stiff peaks start to form; fold into cream cheese mixture. Stir in chopped SNICKERS.

5. 5

Divide filling evenly among crusts. Top each with piece of SNICKERS. Refrigerate for 1 to 2 hours or until firm. Just before serving, drizzle with caramel sauce and sprinkle with remaining peanuts.

6. Tip

For a chocolate crust, substitute chocolate wafer crumbs for graham wafer crumbs.

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SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items

SEE DETAILS



SNICKERS SWEET AND SALTY POPCORN.

Cooking time

5 mins

Ingredients

6 items

SEE DETAILS



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items

SEE DETAILS

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