



SNICKERS MINI PEANUT BUTTER PIES.
RECIPE

SNICKERS MINI PEANUT BUTTER PIES.



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.

INGREDIENTS

- 1 cup graham wafer crumbs
- 1/4 cup finely chopped peanuts, divided
- 2 tbsp brown sugar
- 1/4 cup melted butter
- 2 regular (50gm 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. 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. Chop one SNICKERS bar and slice remaining bar into 16 pieces.
3. Using electric mixer, beat together cream cheese, peanut butter, icing sugar and vanilla until light, fluffy and smooth; set aside.
4. In separate bowl, whip cream until stiff peaks start to form; fold into cream cheese mixture. Stir in chopped SNICKERS.
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. For a chocolate crust, substitute chocolate wafer crumbs for graham wafer crumbs.

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SNICKERS SWEET AND SALTY POPCORN.

Cooking time

5 mins

Ingredients

6 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items

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