SNICKERS MINI PEANUT BUTTER MUFFIN
RECIPE

SNICKERS MINI PEANUT BUTTER MUFFIN



TIME	15 mins
INGREDIENTS	11 items
MAKES	16 servings

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

INGREDIENTS

- 1 cup Arnott's Marie™ Biscuit crumbs
- 1/4 cup finely chopped peanuts, divided
- 2 tbsp brown sugar
- 1/4 cup melted butter
- 2 regular (44 g each) SNICKERS Original, divided
- 170 g 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 Arnott's Marie™ Biscuit, 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.

MORE RECIPES LIKE THIS.



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS SWEET AND SALTY POPCORN.

Cooking time

5 mins

Ingredients

6 items



SNICKERS FROZEN DESSERT BAR BROWNIE BOMBES.

Cooking time

55 mins

Ingredients

5 items

Source URL: *https://www.snickers.com.au/recipes/snickers-mini-peanut-butter-muffin*