SNICKERS BLOOD RED CRINKLE COOKIES.
RECIPE

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TIME	25 mins
INGREDIENTS	12 items
MAKES	20 servings

These festive Halloween cookies are bursting with lots of SNICKERS flavor.

INGREDIENTS

- 1/4 cup butter, softened
- 3/4 cup granulated sugar, divided
- 6 tbsp dark brown sugar
- 1 egg, at room temperature
- 2 tsp red food coloring

- 1 tsp vanilla extract
- 1 cup all-purpose flour
- 2 1/2 tbsp cocoa powder
- 2 1/2 tsp baking powder
- Pinch salt
- 3 SNICKERS Fun Size
- 1/2 cup icing sugar

INSTRUCTIONS.

1. Preheat oven to 180 °Celsius. In bowl, beat butter, 1/4 cup granulated sugar and dark brown sugar until light and fluffy. Beat in egg; beat in food coloring and vanilla.
2. Whisk together flour, cocoa, baking powder and salt; stir into butter mixture until incorporated. Fold in chopped SNICKERS.
3. Divide batter into 20 portions; roll into balls. Roll each ball in remaining granulated sugar, then in icing sugar. Place on parchment paper lined–baking sheet, at least 2 inches apart.
4. Bake for 10 to 12 minutes or until puffed and cracked but still slightly gooey in center. Let cool completely on baking sheet.
5. Decorate cookies with candy eyes if desired.

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SNICKERS MINI PEANUT BUTTER MUFFIN

Cooking time

15 mins

Ingredients

11 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS FROZEN DESSERT BAR BROWNIE BOMBES.

Cooking time

55 mins

Ingredients

5 items

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