



SNICKERS MUMMY MADELEINES.  
RECIPE

## SNICKERS MUMMY MADELEINES.



<?xml version="1.0"?>

TIME

20 mins

INGREDIENTS

9 items

MAKES

12 servings

Buttery vanilla madeleine cookies are decorated with melted white chocolate to resemble ghostly mummies for a Halloween treat that's equal parts spooky and sophisticated.

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## INGREDIENTS

- 1/2 cup all-purpose flour, sifted
- 1/4 tsp baking powder
- 1 egg, at room temperature
- 1/4 cup granulated sugar
- 1 tsp vanilla extract
- 1/4 cup butter, melted
- 7 SNICKERS Fun Size
- 3/4 cup white chocolate chips, melted
- 24 candy eyes

## PRODUCTS USED



SNICKERS Milk Chocolate Share Bag 12 Piece 180g

[SEE DETAILS](#)

[WHERE TO BUY](#)

## INSTRUCTIONS.

- 1  
In small bowl, whisk together flour and baking powder.
- 2  
In medium bowl, using handheld electric mixer, beat egg and sugar until mixture is pale and tripled in volume. Beat in vanilla.
- 3  
Fold flour mixture into egg mixture in 3 additions, incorporating well after each addition. Fold in melted butter. Fold in chopped SNICKERS Fun Size Chocolate Candy Bars. Cover and refrigerate for at least 30 minutes.
- 4  
Meanwhile, preheat oven to 190 °Celsius. Grease 12 molds of madeleine pan and dust with flour, tapping out excess flour. Freeze prepared pan for 10 minutes.
- 5  
Place 1 scant tbsp chilled batter into each prepared mold.
- 6  
Bake for 12 to 15 minutes or until edges are golden brown and crisp, and tops are set. Let madeleines cool for 10 minutes in pan. Turn out onto wire rack and let cool completely.
- 7  
Dip tip of each cookie in melted white chocolate (tips will be the mummy “heads”),

letting excess drip back into bowl. Transfer to parchment paper-lined baking sheet.

8. 8

Transfer remaining melted white chocolate to piping bag fitted with small round tip.

9. 9

Pipe white chocolate over each madeleine to resemble bandages of a mummy.

Arrange 2 candy eyes on each madeleine mummy "head." Let stand for 30 to 60 minutes or until chocolate is set.

10. Tip.

Substitute white chocolate with store-bought white icing if desired.

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### [SNICKERS MINI PEANUT BUTTER MUFFIN](#)

Cooking time

15 mins

Ingredients

11 items

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### [SNICKERS CHEESECAKE CUPS.](#)

Cooking time

35 mins

Ingredients

9 items

[SEE DETAILS](#)



### [SNICKERS FROZEN DESSERT BAR BROWNIE BOMBES.](#)

Cooking time

55 mins

Ingredients

5 items

[SEE DETAILS](#)

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