SNICKERS FROZEN DESSERT BAR BROWNIE BOMBES.
RECIPE

SNICKERS FROZEN DESSERT BAR BROWNIE BOMBES.



TIME	55 mins
INGREDIENTS	5 items
MAKES	10 servings

SNICKERS frozen dessert bar is encased in brownies for an outrageous bite that is sure to please any crowd.

INGREDIENTS

- 500 g brownie mix
- 2 SNICKERS Frozen Dessert Bars
- 85 g dark chocolate, melted
- 2 tbsp caramel sauce

- 2 tbsp peanuts, finely chopped

INSTRUCTIONS.

1. Prepare brownies according to package directions; bake in 30x20cm baking dish lined with enough parchment paper to leave 2cm overhang on long sides. Let cool completely.
2. Using 4cm round cookie cutter, cut out 10 rounds from brownies; set aside. Using 2.5cm round cookie cutter, cut out 10 rounds of brownies; set aside. (Reserve remaining brownies for another use.)
3. Line 10 mini muffin cups with plastic wrap or paper liners. Press 4cm brownie rounds into prepared cups, pressing into bottom and up sides of cups.
4. Cut each SNICKERS Frozen Dessert Bar into 5 pieces; place 1 piece in each brownie cup. Cap with smaller brownie rounds, pressing to flatten and enclose dessert bar. Freeze for 2 to 3 hours or until firm.
5. Remove bombes from muffin cups; transfer to parchment paper–lined tray. Dip each bombe into melted chocolate to coat top and sides. Return to tray; freeze for 1 hour. Keep frozen until ready to serve.
6. Just before serving, top each bombe with drizzle of caramel sauce and sprinkle of peanuts.
7. Short of time? For speedy prep, use store-bought brownies.

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SNICKERS SWEET AND SALTY POPCORN.

Cooking time

5 mins

Ingredients

6 items



SNICKERS MINI PEANUT BUTTER MUFFIN

Cooking time

15 mins

Ingredients

11 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items

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