Spooky Snickers Coffin Pies Recipe
RECIPE

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Time	20 minutes
Ingredients	5 items
Makes	4 servings

Make Spooky Snickers Coffin Pies for Halloween parties. Creepy coffin shaped hand pies filled with Snickers candy perfect for spooky Halloween celebrations.

Ingredients

- 1 (7 oz) refrigerated pie pastry sheet
- 1 oz light brick-style cream cheese
- 4 tsp marshmallow fluff
- 4 SNICKERS® Minis

- 1 oz dark chocolate, melted

Instructions

1. Preheat oven to 350˚F. On floured work surface, roll out pastry into 12-inch round. Make 8 cutouts from pastry using 4- x 2.5- inch coffin-shaped cookie cutter. Arrange half of the cutouts on parchment paper–lined baking sheet.
2. Beat cream cheese with marshmallow fluff until smooth; spread over coffins on baking sheet, leaving 1/2–inch border. Place SNICKERS® Minis on cream cheese mixture. Top with remaining pastry cutouts. Using tines of a fork, seal and crimp pastry; pierce pastry a few times.
3. Bake for about 20 minutes or until lightly golden brown. Let cool completely. Spoon melted chocolate into plastic resealable bag; snip off one corner to make small hole.
4. Pipe chocolate border around each coffin. Pipe “RIP” in center of each coffin. Let stand until chocolate is set.
5. Try this recipe with pumpkin, ghost or skull cookie cutters.
6. To melt chocolate, place in microwave-safe bowl; microwave on Medium, stirring every 30 seconds, for 1 to 2 minutes or until smooth and melted.

More Recipes Like This



Frankenstein Twix Treats Recipe

Cooking time

0 minutes

Ingredients

7 items



M&M'S Fang-tastic Cupcakes Recipe

Cooking time

20 minutes

Ingredients

6 items

M&M'S Coffin Surprises Recipe

Cooking time

10 minutes

Ingredients

11 items

M&M'S Cookies & Screams Skulls Recipe

Cooking time

10 minutes

Ingredients

13 items

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