Snickers Chocolate Spider Tarts Recipe
RECIPE

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Time	5 minutes
Ingredients	6 items
Makes	6 servings

Create Snickers Chocolate Spider Tarts for Halloween gatherings. Spooky spider themed dessert recipe with chocolate and Snickers candy for parties.

Ingredients

- 6 SNICKERS® Fun Size, chopped
- 6 tbsp brick-style plain cream cheese, at room temperature
- 6 prebaked chocolate mini tart shells
- 6 tbsp crushed chocolate cookie crumbs
- 3 licorice strings
- 12 red sprinkles

Instructions

1. Heat chopped SNICKERS® Fun Size in saucepan set over medium-low heat, stirring often, for 3 to 5 minutes or until melted. Remove from heat. Let cool slightly.
2. Beat cream cheese until smooth; beat in melted SNICKERS® Fun Size until blended. Spoon into tart shells; smooth tops. Sprinkle tops with even layer of cookie crumbs. Refrigerate until filling is thoroughly chilled and firm.
3. Cut each licorice into 16 pieces. Insert 8 licorice pieces into filling of each tart to resemble spider legs and decorate each tart with 2 red sprinkles for eyes.
4. Alternatively, use candy eyes instead of sprinkles.
5. For a sweet-and-salty option, substitute pieces of pretzel twists instead of licorice for spider legs.

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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