

Snickers Chocolate Spider Tarts Recipe RECIPE

# **Snickers Chocolate Spider Tarts Recipe**



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.

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# **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

**Products Used** 



SNICKERS Fun Size Chocolate Candy Bars, 10.59 oz

#### **SEE DETAILS**

### **Instructions**

1. 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. 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. 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. Tip 1

Alternatively, use candy eyes instead of sprinkles.

5. Tip 2

For a sweet-and-salty option, substitute pieces of pretzel twists instead of licorice for spider legs.

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#### **Frankenstein Twix Treats Recipe**

Cooking time

0 minutes

Ingredients

7 items

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## **M&M'S Fang-tastic Cupcakes Recipe**

Cooking time

20 minutes

Ingredients

6 items

SEE DETAILS



# **M&M'S Coffin Surprises Recipe**

Cooking time

10 minutes

Ingredients

11 items

**SEE DETAILS** 



### **M&M'S Cookies & Screams Skulls Recipe**

Cooking time

10 minutes

Ingredients

13 items

**SEE DETAILS** 

#### **Source URL:**

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