



TWIX® Ghosts
RECIPE

TWIX® Ghosts



Time
0 minutes
Ingredients

4 items

Makes

12 servings

These quick and easy TWIX® Ghosts make a fun no-bake Halloween treat that everyone will love.

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Ingredients

- 12 TWIX® Fun Size bars
- 3 oz white chocolate chips, melted
- 12 mini dark chocolate chips
- 1 small tube brown or black icing

Instructions

1. 1
Spoon 2 tsp of melted white chocolate onto each TWIX® Fun Size bar, spreading to cover three-quarters of each bar. Place on parchment paper-lined baking sheet.
2. 2
With undipped portion of TWIX® at the bottom, place 1 chocolate chip about one-third of the way down from the top of the bar on the icing to resemble the ghost's mouth.
3. 3
Let stand for about 5 minutes or until white chocolate is slightly set. Pipe 2 small dots of brown icing above each ghost's mouth to resemble the eyes. Refrigerate for 10 to 15 minutes or until white chocolate is completely set.
4. Tip 1
Substitute white candy melts for white chocolate chips if preferred.
5. Tip 2
Alternatively, use black icing or melted dark chocolate instead of chocolate chips to make the ghost's mouth, letting the white chocolate set before piping.

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[SNICKERS® Mini “Werewolf” Cupcakes](#)

Cooking time

10 minutes

Ingredients

6 items

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Stuffed M&M'S® Franken Bars

Cooking time

10 minutes

Ingredients

8 items

[SEE DETAILS](#)



SNICKERS® Cinnamon Spice Party Mix

Cooking time

15 minutes

Ingredients

10 items

[SEE DETAILS](#)



SNICKERS® Graveyard Cups

Cooking time

30 minutes

Ingredients

7 items

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