Twix Ghosts Recipe
RECIPE

Twix Ghosts Recipe



Time	0 minutes
Ingredients	4 items
Makes	12 servings

Make adorable Twix Ghosts for Halloween parties and trick-or-treaters. Easy no-bake white chocolate covered treats perfect for kids and celebrations.

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. 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. 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. 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. Substitute white candy melts for white chocolate chips if preferred.
5. 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.

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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