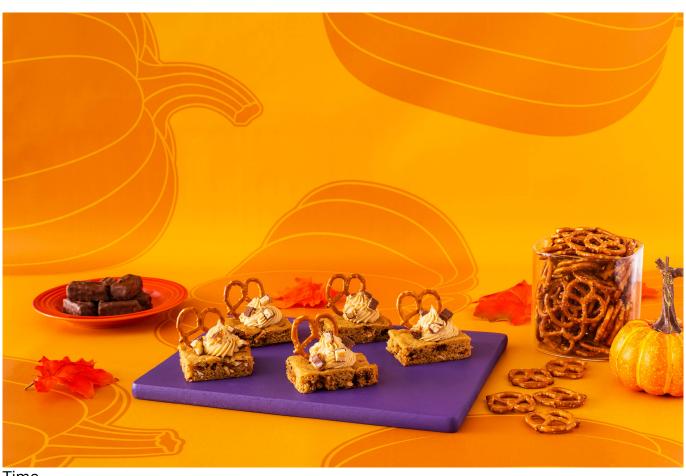


Snickers PB & Rold Gold Pretzels Bars Recipe RECIPE

Snickers PB & Rold Gold Pretzels Bars Recipe



Time

20 minutes

Ingredients

15 items

Makes

16 servings

These peanut butter pretzel bars are an easy-to-bake treat that delivers lots of crowdpleasing flavors.

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Ingredients

- Bars:
- 1/4 cup butter
- 1/4 cup peanut butter (any kind)
- 1/3 cup packed brown sugar
- 1 egg, beaten
- 1 tsp vanilla extract
- 1/2 cup all-purpose flour
- 1 tsp baking powder
- 4 SNICKERS® Fun Size Bars, chopped
- 12 Rold Gold® Original Tiny Twists Pretzels, chopped
- Frosting:
- 2/3 cup light cream cheese
- 2 tbsp creamy peanut butter
- 1/4 cup icing sugar
- 1/2 tsp vanilla extract
- Assembly:
- 3 SNICKERS® Fun Size Bars, chopped
- 16 Rold Gold® Original Tiny Twists Pretzels

Products Used



SNICKERS Fun Size Chocolate Candy Bars, 10.59 oz

SEE DETAILS

Instructions

1. 1

Bars: Preheat oven to 350°F. Grease 8-inch square baking pan and line bottom with parchment paper.

2. 2

In medium saucepan set over medium heat, add butter and peanut butter; cook,

stirring frequently, for 1 to 2 minutes or until melted. Stir in brown sugar until incorporated; transfer to large bowl and let cool slightly.

3. 3

Beat in egg and vanilla until incorporated.

4. 4

In small bowl, whisk together flour and baking powder. Stir flour mixture into brown sugar mixture until just combined.

5 5

Fold in chopped SNICKERS® Fun Size Bars and chopped Rold Gold® Original Tiny Twists Pretzels. Scrape batter into prepared pan; smooth top.

6. 6

Bake for 15 to 20 minutes or until tester inserted into center comes out with just a few moist crumbs attached. Let stand for 25 to 30 minutes or until cooled completely. Cut into 16 bars.

7. 7

Frosting: In medium bowl, using handheld electric mixer, beat together cream cheese and peanut butter until smooth. Stir in icing sugar and vanilla until smooth. Transfer to piping bag fitted with desired tip.

8.8

Pipe frosting over bars.

9.9

Assembly: Sprinkle bars with chopped SNICKERS® and garnish each with a Rold Gold pretzel twist.

10. Tip

Alternatively, bake in mini muffin tins, decreasing bake time as needed.

More Recipes Like This



Frankenstein Twix Treats Recipe

Cooking time

0 minutes

Ingredients

7 items

SEE DETAILS



M&M'S Fang-tastic Cupcakes Recipe

Cooking time

20 minutes

Ingredients

6 items

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M&M'S Coffin Surprises Recipe

Cooking time

10 minutes

Ingredients

11 items

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M&M'S Cookies & Screams Skulls Recipe

Cooking time

10 minutes

Ingredients

13 items

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