

M&M'S Halloween Nachos Recipe RECIPE

# M&M'S Halloween Nachos Recipe



Time 0 minutes Ingredients 10 items

Makes

12 servings

Try M&M'S Halloween Nachos with chocolate and candy toppings. Unique sweet dessert recipe perfect for Halloween parties and movie night gatherings. SHARE

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# **Ingredients**

- 5 oz light cream cheese
- 3 tbsp caramel sauce
- 1 tsp vanilla extract
- 4 oz DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1/4 cup white chocolate chips, melted
- 1/4 cup dark chocolate chips, melted
- 3 SNICKERS® Fun Size Bars, sliced
- 1/4 cup NUT HARVEST® Whole Cashews
- 1/4 cup mini marshmallows
- 1/4 cup M&M'S® Milk Chocolate Candies Ghoul's Mix

**Products Used** 



SNICKERS Fun Size Chocolate Candy Bars, 10.59 oz

**SEE DETAILS** 

#### **Instructions**

1. 1

In small bowl, using handheld electric mixer, beat together cream cheese, caramel sauce and vanilla until smooth and blended. Transfer to small serving bowl.

2. 2

Arrange DORITOS® Nacho Cheese Flavored Tortilla Chips on serving dish. Drizzle with white chocolate and dark chocolate.

3. 3

Sprinkle with SNICKERS® Fun Size Bars, NUT HARVEST® Whole Cashews, marshmallows and M&M'S® Milk Chocolate Candies Ghoul's Mix.

4. 4

Serve with caramel mousse dip for dipping.

5. Tip

Alternatively, serve nachos in individual mini cups.

# **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

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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