

Snickers Graveyard Cups Recipe RECIPE

# **Snickers Graveyard Cups Recipe**



Time
30 minutes
Ingredients
7 items
Makes
10 servings

Create Snickers Graveyard Cups for spooky Halloween parties. Easy no-bake dessert cups recipe with chocolate pudding and Snickers candy tombstones. SHARE

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## **Ingredients**

- 1 pkg (3.4 oz) instant chocolate pudding
- 2 cups cold low-fat milk
- 15 SNICKERS® Fun Size Peanut Brown Squares, divided
- 1 small tube white icing
- 1/4 cup chopped peanuts
- 1/4 cup mini chocolate chips
- 1/4 cup caramel sauce

#### **Instructions**

1. 1

Prepare instant pudding with milk according to package directions.

2. 2

Cut 5 SNICKERS® Fun Size Peanut Brownie Squares in half; reserve and set aside. Using white icing, pipe "RIP" over top portion of each half bar to resemble a graveyard stone. Let stand until icing is set.

3. 3

Chop remaining SNICKERS® and set aside. Spread about 2 tbsp pudding into bottom of 10 (3-oz) mini clear cups or glasses. Sprinkle peanuts and chocolate chips evenly over top. Sprinkle with half of the chopped SNICKERS®; drizzle with half of the caramel.

4. 4

Layer remaining pudding in cups; sprinkle with remaining chopped SNICKERS®. Drizzle with remaining caramel.

5. 5

Tuck SNICKERS® graveyard stone into center of each cup. Refrigerate until ready to serve.

6. Tip

Substitute neon purple or green icing for white icing if preferred.

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0 minutes
Ingredients
7 items
SEE DETAILS  X
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

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