SNICKERS BLOOD RED CRINKLE COOKIES.
RECIPE

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TIME	25 mins
INGREDIENTS	12 items
MAKES	20 servings

These festive Halloween cookies are bursting with lots of SNICKERS flavor.

INGREDIENTS

- 1/4 cup butter, softened
- 3/4 cup granulated sugar, divided
- 6 tbsp dark brown sugar
- 1 egg, at room temperature
- 2 tsp red food coloring

- 1 tsp vanilla extract
- 1 cup all-purpose flour
- 2 1/2 tbsp cocoa powder
- 2 1/2 tsp baking powder
- Pinch salt
- 3 (51 g) Fun Size SNICKERS, chopped
- 1/2 cup icing sugar

INSTRUCTIONS.

1. Preheat oven to 350°F. In bowl, beat butter, 1/4 cup granulated sugar and dark brown sugar until light and fluffy. Beat in egg; beat in food coloring and vanilla.
2. Whisk together flour, cocoa, baking powder and salt; stir into butter mixture until incorporated. Fold in chopped SNICKERS.
3. Divide batter into 20 portions; roll into balls. Roll each ball in remaining granulated sugar, then in icing sugar. Place on parchment paper lined–baking sheet, at least 2 inches apart.
4. Bake for 10 to 12 minutes or until puffed and cracked but still slightly gooey in center. Let cool completely on baking sheet.
5. Tip : Decorate cookies with candy eyes if desired.

MORE RECIPES LIKE THIS.



SNICKERS MINI “WEREWOLF” CUPCAKES.

Cooking time

20 mins

Ingredients

6 items



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items



SNICKERS MINI PEANUT BUTTER PIES.

Cooking time

15 mins

Ingredients

11 items



SNICKERS SWEET AND SALTY POPCORN.

Cooking time

5 mins

Ingredients

6 items

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