



---

SNICKERS BLOOD RED CRINKLE COOKIES.  
RECIPE

## SNICKERS BLOOD RED CRINKLE COOKIES.



<?xml version="1.0"?>

TIME

25 mins

INGREDIENTS

12 items

MAKES

20 servings

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

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

## 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

[SEE DETAILS](#)



## **SNICKERS CREPE CAKE.**

Cooking time

40 mins

Ingredients

14 items

[SEE DETAILS](#)



## **SNICKERS MINI PEANUT BUTTER PIES.**

Cooking time

15 mins

Ingredients

11 items

[SEE DETAILS](#)



## **SNICKERS SWEET AND SALTY POPCORN.**

Cooking time

5 mins

Ingredients

6 items

[SEE DETAILS](#)

---

**Source URL:** <https://www.snickerscanada.ca/recipes/snickers-blood-red-crinkle-cookies>