



# Snickers Apple Fluff Dessert Salad

## My First Bite of Snickers Salad

I tasted this salad at a summer potluck years ago. The creamy sweetness hooked me instantly. I had to get the recipe right away. **Ever wondered how a simple salad could steal the show?** The mix of crunchy apple and smooth candy is magic. It feels like a party in your mouth.

## A Sweet Kitchen Surprise

My first try was a bit messy. I chopped the Snickers bars too small. They started to melt from the warmth of my hands. It turned into a gooey, delicious mess everyone loved. **It showed me that cooking's best**

**moments are often unplanned.** Perfection is not the goal; joy is.

## Why This Treat Tastes So Good

Two things make this dessert special. First, the tart apples cut through the rich sweetness. Second, the fluffy pudding mix makes it light and creamy. It is the perfect balance of flavors and textures. **Which flavor combo surprises you most: sweet, tart, or crunchy?** Tell me in the comments below.

## The Story Behind the Salad

This dish became popular in the American Midwest. It appeared at church suppers and family gatherings in the 1990s. It is a true potluck superstar, born from convenience and creativity. \*Did you know some call it a “salad” just because it has fruit?\* That always makes me smile. What is your favorite potluck dish to share?



## Snickers Apple Fluff Dessert Salad

### Ingredients:

Ingredient	Amount	Notes
Vanilla instant pudding mix	1 (3.4 oz) package	
Milk	1 cup	Whole, 2%, 1% or nonfat
Cool Whip	1 (8 oz) container	Defrosted
Granny Smith apples	6	Medium-large, or Pippin apples
Snickers candy bars	6	Full-size
Caramel sauce	As needed	For optional garnish
Lemon juice	As needed	For preventing apples from browning (optional)

### How to Make Snickers Apple Fluff

This dessert salad is a total crowd-pleaser. It mixes sweet and crunchy in the best way. Follow these simple steps for a perfect treat.

See also [Elvis Monkey Bread Delight](#)

**Step 1** Grab a big bowl and your pudding mix. Pour in one cup of cold milk. Whisk it all together until it gets nice and thick. (A hard-learned tip: Use very cold milk for a thicker pudding base.)

**Step 2** Now, gently fold in the Cool Whip. Keep folding until no white streaks remain. This makes the fluff light and airy. Set this creamy mixture aside for a moment.

**Step 3** Chop your apples and Snickers into bite-size chunks. Save a few pieces for the top later. Toss the rest into the bowl with the fluff. Gently mix everything until it's all coated.

**Step 4** Squeeze a little lemon juice on your saved apple pieces. This stops them from turning brown. Top your dessert with these and the extra candy. Add a caramel drizzle for extra fun!

**What's the best apple for a crunchy bite in this salad? Share below!**

**Cook Time:** 15 minutes

**Total Time:** 15 minutes

**Yield:** 10 servings

**Category:** Dessert, Salad

## Three Fun Twists to Try

This recipe is so easy to change up. You can make it new every time. Here are a few of my favorite ideas.

**Peanut Butter Cup** Swap the Snickers for chopped peanut butter cups. It adds a rich, nutty flavor everyone loves.

**Autumn Spice** Add a teaspoon of cinnamon to the pudding mix. It tastes like a crisp fall day in a bowl.

**Tropical Twist** Use green apples and add some shredded coconut. It gives a sweet and tangy vacation vibe.

**Which creative spin sounds best to you? Vote in the comments!**

See also Grandma's Ground Beef Casserole

## Serving Your Sweet Masterpiece

This fluff is great on its own. But you can make it even more special. Try one of these simple serving ideas.

Serve it in pretty glass bowls or tall parfait glasses. It looks so fancy that way. A little extra caramel sauce never hurts. For a party, offer it with small spoons.

Pair it with a cold glass of milk or a creamy coffee. For a grown-up treat, try a sweet dessert wine. Both choices are simply delicious.

**Which would you choose tonight, milk or wine? Let me know!**



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## Keeping Your Snickers Salad Fresh

Store this dessert in a sealed container. Keep it in the fridge for up to three days. The apples might get a little soft. I do not suggest freezing this sweet treat. It will make the texture very weird.

Make a big batch for your next party. Just mix everything right before serving. This keeps the apples nice and crunchy. Do you have a favorite potluck dessert? Let me know in the comments below.

## Fixing Common Snickers Salad Problems

Is your pudding mix too runny? Just let it sit for five minutes. It will thicken up on its own. Are your apples turning brown? A little lemon juice keeps them looking fresh.

Did the candy bars get too hard? Chop them after chilling for 15 minutes. This makes cutting them much easier. Getting the mix right matters for a great party dish.

## Your Snickers Salad Questions

**Can I make this gluten-free?** Yes, use a gluten-free pudding mix. Check your candy bars too.

**Can I make it ahead of time?** Mix it a few hours before. Add apples last.

See also [No-Bake Chocolate Eclair Cake](#)

**What can I use instead of Cool Whip?** Whipped cream is a good

swap. Just add a little sugar.

**Can I use a different candy?** Sure, try Milky Way or Twix bars. It changes the flavor nicely.

**How do I double this recipe?** Use a very big bowl. Double all the ingredients.

## A Sweet Final Note

I hope your family loves this treat. My grandkids always ask for seconds. It is a simple joy to share food. What will you serve your salad with? **Share your photos with Savory Discovery on Pinterest.**

Happy cooking! —Elowen Thorn.

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## **Snickers Apple Fluff Dessert Salad**

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Cooking Method:[No-Cook](#)



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Cuisine:[American](#)



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Difficulty: **Beginner**

Prep time: **15 minutes**



## Snickers Apple Fluff Dessert Salad | 20

Cook time: **minutes**

Rest time:



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Total time: **15 minutes**



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Servings: **10 servings**



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Calories: **kcal**

**Best Season: Summer**

## **Description**

Snickers Salad is a creamy, sweet dessert that combines apples,

Snickers bars, and whipped topping for a delicious treat. It's easy to make, perfect for parties, and always a crowd favorite!

## Ingredients

- 3.4 ounces vanilla instant pudding mix
- 1 cup milk (whole, 2%, 1% or nonfat)
- 8 ounces Cool Whip (defrosted)
- 6 medium-large Granny Smith (or Pippin apples)
- 6 full-size Snickers candy bars
- caramel sauce (for optional garnish)
- lemon juice (for preventing apples from browning (optional))

## Instructions

1. Empty contents of vanilla pudding packet into a large mixing bowl.
2. Whisk in 1 cup of milk. Continue whisking until the pudding thickens.
3. Fold in the Cool Whip until combined. Set aside.
4. Cut apples and Snickers bars into bite-size pieces, reserving a few pieces of each for the top of the serving bowl.
5. Mix the apples and candy into the pudding mixture.
6. Squeeze 1 to 2 teaspoons of lemon juice over reserved apple pieces to prevent browning.
7. Garnish with apple and Snickers chunks and a drizzle of caramel sauce, if desired.

Keywords: Snickers, Apple, Fluff, Dessert, Salad, No-Bake