



# Snickers Pudding



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## Introduction

Indulge in the delightful layers of flavors with the Snickers Pudding, a dessert that brings together the rich taste of chocolate, creamy pudding, and the iconic Snickers candy bar. This delightful treat is perfect for any occasion, whether it's a birthday party or a cozy family gathering. With its easy preparation and stunning presentation, this dessert is sure to impress.

## Detailed Ingredients with measures

- 1 cup heavy cream
- 1 cup whole milk
- 1/2 cup granulated sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 3 Snickers bars, chopped
- 1 cup chocolate pudding mix
- 1 cup whipped cream, for topping
- Additional Snickers bars, for garnish

## Prep Time

Preparation for the Snickers Pudding takes about 20 minutes. This includes the time spent gathering your ingredients and mixing them together.

## **Cook Time, Total Time, Yield**

The cook time is approximately 10 minutes. The total time for this decadent dessert from start to finish is around 30 minutes. This recipe yields about 6 to 8 servings, making it a great choice for sharing with friends and family.





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## Detailed Directions and Instructions

### Step 1: Prepare the Pudding

In a saucepan over medium heat, combine milk, sugar, and cornstarch. Whisk continuously to avoid lumps and bring the mixture to a simmer until it thickens.

### Step 2: Add Chocolate and Vanilla

Once thickened, remove the saucepan from heat and mix in the chocolate and vanilla extract until smooth. Allow it to cool slightly.

### Step 3: Create the First Layer

In a serving dish, start by creating the first layer of crushed Snickers bars. Spread half of the pudding mixture over the Snickers.

See also [Sloppy Joe Shepherd's Pie](#)

### Step 4: Layer Again

Add another layer of crushed Snickers on top and then pour the remaining pudding mixture over it. Smooth out the top.

### Step 5: Whip Cream

In a separate bowl, whip the cream until stiff peaks form. Gently fold the whipped cream into the remaining pudding until well combined.

### Step 6: Final Layer and Chill

Spread the whipped pudding mixture over the chocolate pudding layer in the serving dish. Cover with plastic wrap and refrigerate for at least 4

hours or overnight.

## Notes

### **Note 1**

Ensure to use room temperature ingredients to help with the mixing process.

### **Note 2**

You can adjust the amount of chocolate based on your taste preference.

### **Note 3**

Crushed Snickers can be substituted with any other favorite candy bar if desired.

### **Note 4**

For a more decadent dessert, consider garnishing with additional whipped cream and chocolate shavings before serving.





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## Cook techniques

### Dessert Layering

Layering ingredients in your pudding helps create visual appeal and enhances the overall texture. Start with a layer of pudding, followed by crushed Snickers and whipped cream, repeating until your glasses are full.

### Whipping Cream

For a light and airy texture, whip your heavy cream until soft peaks form. Be careful not to over-whip, as it can turn grainy and lose its airy quality.

### Chilling

Chill your assembled pudding in the refrigerator for at least 2 hours. This allows the flavors to meld together and the dessert to set properly.

### Crushing Candy Bars

Use a rolling pin or a food processor to crush Snickers bars. Aim for a mix of small chunks and finer pieces to add different textures to your pudding.

See also Royal Apple Pie

### Using Instant Pudding Mix

Instant pudding mix is a quick option for obtaining a creamy texture. Just whisk it with milk until it thickens, saving you time without sacrificing flavor.

## FAQ

### **Can I use a different type of candy bar?**

Yes, you can substitute Snickers with other candy bars like Mars, Twix, or Reese's, depending on your preference.

### **How long can I store the Snickers pudding?**

The pudding can be stored in the refrigerator for up to 3 days, but it's best enjoyed fresh to maintain texture.

### **Can I make this pudding ahead of time?**

Absolutely! You can prepare the pudding a day in advance and keep it refrigerated until serving.

### **Is it possible to make a healthier version?**

You can use sugar-free pudding mix and reduce the amount of candy for a lighter version, though it may alter the taste.

### **What can I substitute for whipped cream?**

If you want a non-dairy option, you can use coconut cream or whipped topping as a substitute for whipped cream.



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## Conclusion

The Snickers pudding is not only a delightful treat but also a wonderful way to indulge in the classic flavors of chocolate, caramel, and peanut. Its creamy texture combined with the crunch of Snickers bars makes it a standout dessert for any occasion. Whether served at a party or enjoyed at home, this pudding is sure to impress and satisfy your sweet tooth.

## More recipes suggestions and combination

### **Chocolate Banana Pudding**

Layer fresh bananas and rich chocolate pudding for a twist on the classic banana pudding.

### **Peanut Butter Cream Pie**

Combine the flavors of peanut butter, cream cheese, and a graham cracker crust for a rich dessert.

See also [Easy Slow Cooker Chicken Pot Pie Recipe](#)

### **Caramel Apple Trifle**

Mix caramel sauce, diced apples, and layers of whipped cream for a delicious fall-themed dessert.

### **Chocolate Hazelnut Mousse**

Whip up a light and airy mousse using chocolate and hazelnuts for a sophisticated dessert option.

**Mint Chocolate Chip Pudding**

Add a refreshing mint flavor to your chocolate pudding for an enticing variation.

**Oreo Cheesecake Cups**

Use crushed Oreos as a base for mini cheesecakes, topped with creamy filling and more crushed cookies.

**Strawberry Shortcake Parfaits**

Layer fresh strawberries, whipped cream, and cake pieces for a light and fruity dessert.

**Coconut Cream Pie**

Make a tropical treat with coconut pudding and whipped cream in a flaky pie crust.



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