



# **Snickers Pudding**



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Snickers Pudding

## 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.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Snickers Pudding

# 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.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Snickers Pudding

# 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.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Snickers Pudding

## 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.



Snickers Pudding