

This Snickers Apple Salad Is My Favorite No-Bake Dessert Trick

Part dessert, part salad (in name only), this



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 (3.4 oz / 102g) package vanilla instant pudding mix
- 1 cup cold 2% or whole milk
- 2 cups Cool Whip, thawed
- 4 small Granny Smith apples, chopped (about 3 cups)
- 6 Snickers bars, cut into bite-sized pieces

DIRECTIONS

- 1.** ? Step 1: Make the Creamy Base: In a large bowl, whisk together the vanilla instant pudding mix and milk until smooth and slightly thickened, about 2 minutes.
- 2.** Fold in the : Cool Whip gently until fully incorporated and creamy.
- 3.** ? Step 2: Add the Fruit and Candy: Add the chopped apples and Snickers pieces to the bowl.
- 4.** Gently stir until everything is evenly coated with the creamy pudding mixture.
- 5.** ? Step 3: Chill and Serve: Cover the bowl and refrigerate for at least 30 minutes to let the flavors meld and the salad chill.
- 6.** Serve cold. Optional: Top with extra Snickers pieces or a drizzle of caramel right before serving.

SWAPS & NOTES

: Crunchy apples meet chewy caramel chocolate bars The vanilla pudding base is creamy and smooth without being too heavy It's super simple , no-bake , and always a crowd-pleaser Works as a side dish or a dessert-because who's judging?

Whether you're bringing it to a family gathering or just whipping it up for a treat-yourself moment, it's a nostalgic favorite that's here to stay.

Apples: Granny Smith is classic for the tart bite, but Honeycrisp or Fuji work too.

Snickers: Use fun-size bars for easier chopping-or try Snickers with almonds or peanut butter for a twist.

TIPS FOR SUCCESS

Chop the apples last: To prevent browning, cut the apples right before mixing-or toss them in lemon juice.

Serve chilled: This salad tastes best cold and fresh.

Make ahead: Can be made 4-6 hours in advance; just stir before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-snickers-apple-salad-is-my-favorite-no-bake-dessert-trick/>