

Caramel Apple Snickers Salad: Easy Sweet Dessert Salad

Caramel Apple Snickers Salad



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INGREDIENTS

¾ cup milk (whole or 2% recommended)

¾ cup caramel sauce (plus extra for drizzling)

1 box (3.4 oz) vanilla or French vanilla pudding mix (instant, not cook-and-serve)

1 tub (8 oz) frozen whipped topping (like Cool Whip), thawed

6 regular-size Snickers candy bars, chopped

4-5 medium-size apples, cored and chopped

Swaps and Notes:

Milk: Whole milk or 2% milk will provide the best creaminess for the pudding base.

Caramel Sauce: Use your favorite brand of jarred caramel sauce or make your own. A thick, pourable caramel is ideal.

Pudding Mix: Ensure you use instant vanilla or French vanilla pudding mix, not cook-and-serve. This is crucial for the no-bake aspect. Sugar-free pudding mix can be used for a lower sugar option.

Frozen Whipped Topping (Cool Whip): Make sure it's thawed completely before mixing. Do not substitute with freshly whipped cream, as it will deflate.

Snickers Candy Bars: Regular-size Snickers provide a good ratio of all components. You can also use fun-size bars or other candy bar types (e.g., Milky Way, Three Musketeers) for a variation, though the "Snickers salad" name comes from these specific bars!

Apples: Use crisp, sweet-tart apples that hold

their shape well, such as Honeycrisp, Fuji, Gala, Granny Smith, or a mix. Chopping them into bite-sized pieces is important.

Optional Additions: A sprinkle of chopped peanuts for extra crunch, or a pinch of cinnamon.

DIRECTIONS

1. Let's get this delicious : Caramel Apple Snickers Salad assembled and chilling!
2. Prepare the : Base: In a large mixing bowl, combine the $\frac{1}{2}$ cup milk, the contents of the 1 box of vanilla or French vanilla instant pudding mix, and the entire 8 oz tub of thawed frozen whipped topping. Whisk everything together thoroughly until the mixture is well combined and smooth. Be careful not to overmix, as it can cause the whipped topping to deflate.
3. Add the : Mix-Ins: Stir in the chopped 6 regular-size Snickers candy bars and the chopped 4-5 medium-size apples. Use a spatula to gently fold and stir until the candy bar pieces and apple chunks are evenly distributed throughout the creamy pudding mixture.
4. Chill: Cover the bowl tightly with plastic wrap. Refrigerate the salad for at least 2 hours. This chilling time is essential to allow the flavors to meld together and the pudding mixture to fully set and firm up, creating a cohesive "salad."
5. Serve: When you're ready to serve, give the salad a gentle stir. You can drizzle the $\frac{1}{4}$ cup of caramel sauce generously over the entire salad in the bowl, or drizzle it over individual servings according to preference. Enjoy your delicious Caramel Apple Snickers Salad!

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TIPS FOR SUCCESS

Thaw Whipped Topping: Ensure your whipped topping is completely thawed in the refrigerator before using.

Instant Pudding Only: Use instant pudding mix.

Cook-and-serve pudding will not work for this no-bake recipe.

Chill Time is Crucial: Do not skip the 2-hour chilling period.

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