



## Shakers Seasoning Blend



# RECIPES





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## SNICKERS™ SHAKERS SEASONING BLEND DUSTED SOFT PRETZELS

Servings - 6 • Prep time - 15 minutes • Cook Time - 5 minutes

### INGREDIENTS

1 box of store bought frozen soft pretzels      2 tablespoons SNICKERS™ Shakers Seasoning Blend  
2 tablespoons melted butter

### DIRECTIONS

- Step 1 - Pre-heat oven to 375°F.
- Step 2 - Line a baking sheet with parchment paper and arrange two pretzels. Bake for 5 minutes.
- Step 3 - Brush each pretzel generously with the melted butter, then sprinkle with 1 tablespoon of SNICKERS™ Shakers Seasoning Blend over each pretzel before serving.

## SNICKERS™ SHAKERS SEASONING BLEND MILKSHAKE

Servings - 2 • Prep time - 5 minutes

### INGREDIENTS

2 cups vanilla ice cream      1/4 cup milk  
2 tablespoons SNICKERS™ Shakers Seasoning Blend      4 teaspoons non-dairy whipped topping

### DIRECTIONS

- Step 1 - Add ice cream, milk and SNICKERS™ Shakers Seasoning Blend to a blender. Blend until smooth.
- Step 2 - Rim each glass with SNICKERS™ Shakers Seasoning Blend.
- Step 3 - Pour into 2 glasses, top with non-dairy whipped topping and sprinkle SNICKERS™ Shakers Seasoning Blend before serving.



## SNICKERS™ SHAKERS SEASONING BLEND OVERNIGHT OATS

Servings - 2 • Prep time - 5 minutes • Cook Time - 8 hours

### INGREDIENTS

1/2 cup rolled oats      2 teaspoons SNICKERS™ Shakers Seasoning Blend  
1/2 cup unsweetened non-dairy milk

### DIRECTIONS

- Step 1 - Place all ingredients into a glass jar or bowl.
- Step 2 - Stir together until the rolled oats are completely covered with liquid.
- Step 4 - Cover tightly with a lid or plastic wrap and refrigerate overnight (or at least 8 hours).
- Step 5 - Before serving, add a splash of milk and stir to loosen oats.



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## SNICKERS™ SHAKERS SEASONING BLEND MONKEY BREAD

Servings - 16 • Prep time - 15 minutes • Cook Time - 20 to 25 minutes  
Serving size - 5 pieces

### INGREDIENTS

2 cans store brand biscuits,  
(10 count 100 calories each)

6 tablespoons SNICKERS™ Shakers  
Seasoning Blend

1/4 cup brown sugar

1/2 cup melted butter

### DIRECTIONS

Step 1 - Preheat the oven to 350°F.

Step 2 - Open the biscuit can, and cut each biscuit into 4 pieces.

Step 3 - In a bowl, mix together the brown sugar and 4 tablespoons of  
SNICKERS™ Shakers Seasoning Blend.

Step 4 - Toss biscuit pieces in the mixture.

Step 5 - Add coated pieces to a greased bundt pan.

Step 6 - In a saucepan, melt the butter and pour it over the top of the biscuits.

Step 7 - Bake for 35 minutes until golden brown, remove and let cool for 10 minutes.

Step 8 - Remove from pan and sprinkle with remaining SNICKERS™ Shakers  
Seasoning Blend mixture and serve.

## SNICKERS™ SHAKERS SEASONING BLEND FRUIT DIP

Servings - 12 • Prep time - 10 minutes

### INGREDIENTS

8 ounces cream cheese, softened

3 tablespoons Greek yogurt (plain)

1 tablespoon powdered sugar

4 tablespoons SNICKERS™ Shakers  
Seasoning Blend

Sliced fruits, for serving/dipping

### DIRECTIONS

Step 1 - In a large bowl, add the cream cheese, powdered sugar, Greek yogurt,  
and SNICKERS™ Shakers Seasoning Blend.

Step 2 - With a hand mixer, beat on medium-low until smooth.

Step 3 - Transfer to a serving bowl and chill until ready to use.

Step 4 - Serve alongside sliced fruit.







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## SNICKERS™ SHAKERS SEASONING BLEND MINI PIES

Servings - 8 • Prep time - 15 minutes • Cook Time - 20 to 25 minutes

### INGREDIENTS

1 store brand pie crust

6 tablespoons SNICKERS™ Shakers  
Seasoning Blend

1 package instant vanilla pudding

8 teaspoons non-dairy whipped topping

### DIRECTIONS

Step 1 - Preheat oven to 400°F.

Step 2 - With a circle cookie cutter, cut out 8 circles from the pie crust.

Step 3 - Place a cupcake baking tin so it is facing down.

Take each circle of pie crust and press down to form over the dome of the baking tin.

Step 4 - Pierce the crusts with a fork and put them in the freezer for five minutes.

Step 5 - Place pan in oven for 10 to 12 minutes or until golden brown. Let cool.

Step 6 - Meanwhile, prepare pudding per the box instructions. Stir in the SNICKERS™ Shakers Seasoning Blend and chill until needed.

Step 7 - Fill each pie crust with a tablespoon of pudding and topped with 1 teaspoon of non-dairy whipped topping.

Step 8 - Chill until ready to serve.

## SNICKERS™ SHAKERS SEASONING BLEND PANCAKES

Servings - 4 (8 pancakes) • Prep time - 30 minutes • Cook Time - 25 minutes

### INGREDIENTS

#### *Pancakes*

2 cups store bought pancake mix  
(prepare batter per directions on box)

4 teaspoons SNICKERS™ Shakers  
Seasoning Blend

#### *Icing Drizzle*

1/2 cup powdered sugar

4 teaspoons SNICKERS™ Shakers  
Seasoning Blend

1 tablespoon milk

1/2 teaspoon vanilla

### DIRECTIONS

Step 1 - Prepare pancake batter, set aside for 10 to 15 minutes.

Step 2 - Grease the surface of a large skillet and preheat to medium.

Step 3 - Spoon 2 tablespoons of batter onto the hot skillet, allow to spread.

Step 4 - After a moment or two you will be able to see bubbles starting to form, carefully flip and cook until golden brown.

Step 5 - Repeat with remaining batter. Cover in foil until ready to serve.

Step 6 - Prepare the icing drizzle by whisking the sugar, SNICKERS™ Shakers Seasoning Blend, milk and vanilla until smooth.

Step 7 - Plate two pancakes, sprinkle with SNICKERS™ Shakers Seasoning Blend, drizzle with icing, and serve.

