



Makes: enough to fill and cover 8" layer cake

Prep Time: 6 minutes

Total Time: 6 minutes

- 1 cup unsalted butter, softened
- 4 ounces cream cheese, softened
- 2 cups powdered sugar
- 1/2 cup creamy peanut butter (not the oily kind)
- 1/3 cup Apple Cider Salted Caramel Sauce (see Chef's Notes)
- 2 tsp vanilla extract
- 1/2 cup salted peanuts, chopped (See Chef's Notes)

To the bowl of a stand mixer, add the butter, cream cheese and powdered sugar. Beat together until the butter is light and fluffy, about 4 minutes.

Add the peanut butter, 1/3 cup of cooled Apple Cider Salted Caramel Sauce (or store-bought sauce) and the vanilla, beat, scraping down the sides as needed, another 2 minutes or until there are no streaks. Stir in the chopped peanuts.

Chef's Note:

You can always use homemade or store-bought Salted Caramel Sauce, but the flavor of the snickers cream will be slightly different (still delicious, but without the apple flavor).

For the Snickers Buttercream, you can choose to eliminate the crushed peanuts from the buttercream if you want a smoother look to your frosting. If so, sprinkle 2 tablespoons of the chopped nuts on each layer of cake after you've spread the buttercream. Do not spread nuts on the top layer.