



[Excerpted from Creepy Kitchen. Learn more!](#)

# Pseudo Snickers from Outer Space

MAKES 12 SNICKERS

Pseudo Snickers definitely come from an otherworldly place. Your mind will think these chewy, crunchy, and sweet snack-size treats are your favorite candy bar, but really they are a Tik Tok-inspired, nutrient-dense snack that are high in fiber and loaded with potassium, magnesium, and antioxidants. You'll really be confused when you see them smiling back at you.

## SPECIAL EQUIPMENT NEEDED

Bento food picks, eye-style

## INGREDIENTS

12 Medjool dates

¼ cup (55 g) creamy peanut butter, divided

¼ cup (35 g) dry roasted peanuts, separated into halves, plus crushed peanuts for topping

1 cup (190 g) semisweet chocolate chips

2 teaspoons coconut oil

1 to 2 tablespoons flaky salt

.....

**HEED:** These treats are delicious if peanuts are switched out for any other nut or nut butter combination. The same goes for replacing semisweet chocolate chips with dark chocolate or vegan chocolate chips.

1. Place a sheet of parchment paper or a non-slip silicone baking mat in a roomy plastic container or on a half baking sheet that can be placed in the freezer.
2. Slice each date lengthwise and spread it open like a butterfly. Remove seeds if necessary.
3. Spoon about 1 teaspoon of peanut butter into each date, adding more if needed.
4. Insert 3 to 5 peanut halves into one side of each date. (These are the creature's "teeth.") Then fold closed like a taco and secure with a toothpick, vertically.
5. Combine the chocolate chips and coconut oil in a medium microwaveable bowl. Microwave in 30-second intervals, stirring after each interval, until just melted and smooth. Be careful not to overheat the chocolate as it can burn easily.
6. Holding a date by its toothpick, dip it into the melted chocolate, avoiding the peanut area. Use a spoon to help coat evenly. Let any excess chocolate drip off.
7. Place dates in the prepared container or tray. Sprinkle with flaky salt and crushed peanuts.
8. Place in freezer for 30 minutes to set chocolate. Remove toothpicks and insert eye-style food picks into the holes that were left.