





Ingredients

For Chocolate sponge cake:

- 53 g whole eggs
- 22 g egg yolks
- 77 g sugar (for yolks/egg mixture)
- 36 g almond flour
- 24 g all-purpose flour
- 36 g cocoa powder
- 45 g butter, melted (warm, not hot)
- 35 g egg whites
- 35 g sugar (for meringue)

For soft Salted Caramel:

- 71 g sugar
- 41 g glucose syrup
- 170 g cream 33% (warm)
- 53 g butter 82.5% (soft cubes)
- 1.5 g salt

For Chocolate Cream:

- 50 g white chocolate or Dulcey
- 37 g cream 33%
- 125 g mascarpone
- 13 g condensed milk
- 9 g powdered sugar
- Vanilla

Melted milk crispy chocolate
(amount as needed)

Roasted peanuts (chopped)

Optional: chopped Snickers
pieces for decoration

Snickers Dessert Box

🍴 2 box

🕒 Preparation time: 20 minutes
Cooking time: 20 minutes

REALIZATION

1. In a saucepan, cook sugar + glucose to a deep amber caramel.
2. Warm the cream until hot (steaming), keep aside.
3. Slowly add warm cream (careful— it will bubble). Stir until smooth.
4. Cook 1–2 minutes more on low heat to fully dissolve any caramel bits.
5. Remove from heat, add butter and salt, blend or whisk until glossy.
6. Cool to a thick but pipeable texture and put it to the piping bag.
7. Preheat oven to 170°C / 338°F. Line a flat tray with parchment paper or use a silicon mold.
8. Make meringue: whip egg whites, then gradually add 35 g sugar and whip to medium-stiff peaks.
9. Sift and mix dry ingredients (almond flour, flour, cocoa)..
10. Whisk eggs + yolks + 77 g sugar.
11. Melt the butter.
12. Fold gently the egg mixture into dry ingredients.
13. Fold meringue into the batter in 2 additions (gentle folding).
14. Add melted butter: mix a small portion of batter into the butter first, then fold back into the main batter.
15. Bake about 10–14 minutes (thin layer) or until the sponge springs back to the touch.
16. Cool completely, then cut discs/squares to fit your cups.
17. For the chocolate cream heat the cream until hot (do not boil).
18. Pour over melted Dulcey chocolate. Wait 1 minute, then mix until smooth.
19. Let it cool to room temperature (important so it doesn't melt the mascarpone).



Snickers Dessert Box

20. In a bowl, whisk mascarpone with powdered sugar, condensed milk, and vanilla.
20. Add the cooled chocolate-cream mixture and whisk until smooth and creamy.
20. Chill 15–20 minutes if you want a firmer texture for piping.
20. Assembly (Dessert Cups)
 21. Cut the biscuit into squares to fit your mold.
 22. (The leftovers will be used in a future recipe to make cake pops).
 20. Base: place a layer of chocolate sponge at the bottom.
 21. Add a layer or swirl of soft salted caramel.
 20. Pipe or spoon the Dulcey chocolate/mascarpone cream.
 20. Spread peanuts on top and then crispy milk chocolate.
 20. Decorate with Snickers pieces if you want.
 20. Chill at +4°C for at least 2–3 hours (best overnight).
 21. Enjoy!