15 Foods and Snacks for the Perfect Picnic



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You look outside: the weather’s clear, the sun is out, and you’re itching for a day outdoors. Picnics are a great way to spend time with friends and family, take in the fresh air, and be one with nature. Most importantly, it’s a great excuse to eat delicious food. Whether you’re heading to the park, the beach, or somewhere else entirely, here are some food and snack ideas for your picnic.

1. Fresh Fruit Cups

This is a quick and easy snack to prepare: a refreshing blend of seasonal fruits—think watermelon, grapes, cantaloupe, and berries—that’s perfect for a hot summer day!

2. Deviled Eggs

Replace the usual crudités with some creamy deviled eggs. Their tangy, rich filling is seasoned with just the right amount of mustard and paprika, making them a perennial picnic favorite.

3. Cheese and Cracker Platter

Assemble an assortment of artisanal cheeses—sharp cheddar, smooth brie, and tangy goat cheese—served alongside an array of whole grain or multigrain crackers.

4. Classic TWIX Chocolate Bars

For a quick sweet dessert, enjoy the simplicity of classic TWIX Chocolate Bars. Its signature combination of crunchy cookie, decadent caramel, and smooth chocolate deliver indulgence without any fuss. Just make sure to throw away your wrapper!

5. Mini Caprese Skewers

If you're looking to get a little creative, consider making some mini caprese skewers. Cherry tomatoes, fresh mozzarella balls, and crisp basil leaves are threaded onto small skewers and finished with a drizzle of balsamic glaze.

6. TWIX Granola Bars

For a great after-meal treat, mix bits of TWIX Chocolate Bars into homemade granola bars made with oats, almonds, shredded coconut, and a touch of honey. With a sprinkle of sea salt on top, these make for the perfect treat everyone can savor!

7. Fried Chicken Drumsticks

No picnic is complete without a classic protein treat. Warm, crispy fried chicken drumsticks bring that comfort food goodness that's become a true outdoor staple.

8. TWIX Cookie Dough Brownie Bars

Brownies are a simple and delicious dessert that can be made even better by incorporating TWIX Cookie Dough Minis Chocolate Bars! Layered with fudgy brownies and creamy cookie dough, a plate of TWIX Cookie Dough Brownie Barswill be the star of your picnic.

9. Mediterranean Flatbread Slices

A twist on traditional flatbreads, these slices are topped with a layer of hummus, garnished with sliced olives, sun-dried tomatoes, and crumbled feta cheese.

10. Classic Potato Salad

Replace the more generic snack mixes with a well-loved, creamy potato salad. Infused with tender herbs, crunchy celery, and just a hint of mustard, this dish is a picnic must-have.

11. Mini Sandwiches

You can't go wrong with a handmade mini sandwich! Use your favorite deli meats or hearty vegetarian spreads with crisp lettuce and tangy condiments.

12. TWIX Chocolate Caramel Scones

When considering picnic desserts to serve, try buttery mini-scones made with TWIXChocolate Bars and opped with a caramel drizzle. They’re super easy to make, take 20 minutes, and serve 12!

13. Pasta Salad

An alternative (or complement) to potato salad, consider bringing a pasta salad to your picnic. Bite-sized pasta, crisp bell peppers, cherry tomatoes, olives, and a light vinaigrette make for a great picnic food.

14. TWIX Apple Pie Bars

Brimming with the classic flavors of apple pie,TWIX Apple Pie Bars are buttery, mouthwatering, and topped with a delicious TWIX Milk Chocolate streusel topping. They’re wonderfully indulgent and a great choice for dessert!

15. Creamy Coleslaw

Round out your picnic spread with a refreshing homemade coleslaw. Mix crisp cabbage, carrots, and a tangy dressing in a bowl and serve!

Frequently Asked Questions

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1. **What are the best snacks for a picnic?**

   The best picnic foods are easy to eat and travel well. Think along the lines of finger-friendly treats, like mini sandwiches or wraps, pasta salads, fresh fruit cups, vegetable crudités with dips, or a hearty cheese and cracker platter. For dessert, consider a quick-and-simple treat like a TWIX Fun-Size Chocolate Bar.

2. **What foods travel well and won’t spoil in the heat?**

   Foods that are less moisture-dependent tend to fare best for this. Hard cheeses, cured meats, crackers, and nuts are all good. Additionally, firm fruits (like apples, grapes, or oranges), and durable vegetables (like carrots and bell peppers) maintain their texture and freshness. Foods that have been slightly chilled before packing (like pasta salads) also offer better resistance to heat if they’re kept in a well-insulated container. If you plan on bringing some TWIX Caramel Cookie Chocolate bars along, make sure to keep them in a dark, cool spot so they won’t melt!

3. **What should I avoid bringing to a picnic?**

   Make sure to steer clear of highly perishable items that rely on refrigeration, especially if you don't plan on bringing ice or a cooler. Foods made with mayonnaise, dairy-heavy sauces, or raw seafood can quickly spoil in the sun. Similarly, dishes that require reheating might not be the best for your picnic.

4. **What are good make-ahead or prep-friendly picnic foods?**

   Foods that can be made a day ahead include pasta salad, deviled eggs, and marinated grilled vegetables. Wraps and mini sandwiches are also ideal because they package well and maintain their structure without needing last-minute assembly. Packaged snacks like classic TWIX Chocolate bars are also great – they travel easily and require no prep work!

5. **How do I keep food and drinks cold and fresh during a picnic?**

   Use a cooler with plenty of ice packs or frozen gel packs. Pre-chill your cooler and any bottles or containers before packing. Organize the cooler by grouping dairy, meats, and beverages together in sealed containers, and avoid opening the cooler more than necessary to maintain a constant temperature. If you don't want to lug around a cooler, consider insolated lunch bags for individual dishes.

6. **What are some good kid-friendly picnic snacks?**

   Mini sandwiches, fruit skewers, cheese sticks, candy like TWIX Minis Chocolate Bars, and crackers make great picks for kids! Homemade energy balls or granola clusters are also popular. Not only will kids love them, but there's no mess or fuss, either.

7. **What are some picnic foods that meet dietary needs like vegan, gluten-free, or allergy-friendly?**

   Vegan and gluten-free options might include fresh fruit salads, vegetable crudités with almond or chickpea-based dips, quinoa salads, or gluten-free crackers with dairy-free cheese spreads.

8. **What's the best way to pack and organize a picnic basket or cooler?**

   Use a cooler with multiple compartments or packing cubes to separate different food groups. Pack items in sealed, airtight containers to prevent leaks, and wrap delicate items in reusable silicone bags or beeswax wraps. Place ice packs or frozen gel packs strategically so that items that need to remain cool are closest to the source of cooling.

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