



TWIX Halloween White Chocolate Ghosts  
RECIPE

## TWIX Halloween White Chocolate Ghosts



Time

20 minutes

Ingredients

4 items

Makes

12 servings

Rumour has it the Twixergeist was a TWIX bar stolen from a child's trick or treat bucket, she now haunts Halloween parties waiting to claim her next victim.

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## Ingredients

- 12 fun size TWIX bars
- 85 g white chocolate chips, melted
- 12 mini dark chocolate chips
- 1 small tube brown or black icing

## Instructions

1. Spoon 2 tsp of melted white chocolate onto each TWIX Fun Size bar, spreading to cover three-quarters of each bar. Place on parchment paper-lined baking sheet.
2. With undipped portion of TWIX at the bottom, place 1 chocolate chip about one-third of the way down from the top of the bar on the icing to resemble the ghost's mouth.
3. Let stand for about 5 minutes or until white chocolate is slightly set. Pipe 2 small dots of brown icing above each ghost's mouth to resemble the eyes. Refrigerate for 10 to 15 minutes or until white chocolate is completely set.
4. Tip  
Substitute white candy melts for white chocolate chips if preferred.
5. Tip  
Alternatively, use black icing or melted dark chocolate instead of chocolate chips to make the ghost's mouth, letting the white chocolate set before piping.

Check out our Halloween store for the chocolate used in this recipe and for all your trick or treat needs. Simply click the button below!

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Cooking time

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Ingredients

6 items

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Cooking time

15 minutes

Ingredients

7 items

[SEE DETAILS](#)

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