

## No-Bake Chocolate Caramel Peanut Butter Pretzel Bars

that's as easy as it is addictive. These



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 3 cups mini pretzels, crushed
- 1 cup creamy peanut butter
- 1/2 cup unsalted butter, melted
- 1 1/2 cups powdered sugar
- 11 oz bag of caramels, unwrapped
- 2 tbsp heavy cream
- 1 1/2 cups semi-sweet chocolate chips
- 1 tbsp coconut oil or butter (for melting chocolate)
- Flaky sea salt, for topping

### DIRECTIONS

1. Line a 9x13-inch pan with parchment paper.
2. In a bowl, mix crushed pretzels, melted butter, peanut butter, and powdered sugar until well combined.
3. Press mixture firmly into the bottom of the prepared pan to form a crust.
4. In a saucepan, melt caramels with heavy cream, stirring until smooth. Pour evenly over the pretzel-peanut butter base. Chill for 15-20 minutes.
5. Melt chocolate chips with coconut oil in the microwave or over a double boiler until smooth. Pour over the caramel layer and spread evenly.
6. Sprinkle with flaky sea salt and return to the fridge to chill completely (about 1 hour).
7. Cut into bars and serve cold or at room temperature.

### TIPS FOR SUCCESS

Crush pretzels finely for a more cohesive base, or leave some chunky for extra crunch.

Line your pan with parchment so bars lift out cleanly.

Use natural peanut butter for a saltier, richer base-or stick with classic for creamier texture.

Let bars chill completely before slicing for clean edges.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/no-bake-chocolate-caramel-peanut-butter-pretzel-bars/>