

These Chocolate Caramel Pretzel Bars Are Totally Addictive

There's a reason this flavor combo keeps coming back year after year.



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ChefManiac

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INGREDIENTS

- 2 cups crushed pretzels
- $\frac{3}{4}$ cup unsalted butter, melted
- $\frac{1}{2}$ cup brown sugar
- 1 cup creamy peanut butter
- 1 cup caramel bits or soft caramels, unwrapped
- 2 tbsp milk or cream
- $\frac{1}{2}$ cup semi-sweet chocolate chips

Sea salt (optional, for topping)

Ingredient Notes & Swaps:

Pretzels: Stick pretzels crushed in a zip-top bag work great—leave some texture for crunch!

Peanut Butter: Creamy works best, but chunky adds extra texture.

Caramels: Use caramel bits for convenience or melt soft caramels with a splash of cream.

Chocolate: Semi-sweet balances the sweetness, but dark or milk chocolate work too.

Vegan/Dairy-Free? Use plant-based butter, non-dairy milk, and vegan chocolate chips.

How to Make Chocolate Caramel Peanut Butter Pretzel Bars:

Prepare the PanLine an 8x8-inch baking dish with parchment paper, leaving a little overhang on the sides for easy removal.

Make the Pretzel CrustIn a bowl, mix crushed pretzels with melted butter and brown sugar. Stir until evenly combined, then press firmly into the

bottom of the pan to form a compact crust.

Melt the Peanut Butter & Caramel Combine peanut butter, caramel bits (or soft caramels), and milk in a microwave-safe bowl. Heat in 30-second intervals, stirring until completely smooth and pourable.

Pour and Spread Pour the peanut butter-caramel mixture over the crust and spread into an even layer.

Melt the Chocolate Microwave chocolate chips in a clean bowl, stirring every 20-30 seconds until melted and smooth.

Top it Off Pour melted chocolate over the caramel layer. Spread gently with a spatula. Sprinkle with sea salt if using.

Chill and Slice Refrigerate for at least 2 hours or until fully set. Use the parchment to lift bars from the pan and slice into squares.

Tips for Success:

Crush with Care: Don't pulverize the pretzels to dust-some chunky bits give great texture.

Warm the Knife: Run a sharp knife under hot water before slicing to avoid cracking the chocolate layer.

Customize It: Add chopped peanuts, toffee bits, or swirl in Nutella to make it your own.

Need a Bigger Batch? Double the recipe and use a 9x13 pan.

Serving Suggestions & Pairings:

Add a side of [Brownie Batter Dip](#) for an ultra-rich dessert board.

Pair with cold brew coffee or even a glass of cold milk for that nostalgic combo.

Serve with [This Edible Cookie Dough](#) for a freezer-friendly no-bake duo.

Craving crunch? Add [These Chocolate Chip Cookie Bites](#) for a bite-sized, baked companion.

For more peanut butter action, snack on [These No-Bake Peanut Butter Oatmeal Bars](#) alongside.

Storage and Leftovers:

Fridge: Store in an airtight container for up to 1 week.

DIRECTIONS

1. Prepare the : **Pan** Line an 8x8-inch baking dish with parchment paper, leaving a little overhang on the sides for easy removal.
2. Make the : **Pretzel Crust** In a bowl, mix crushed pretzels with melted butter and brown sugar. Stir until evenly combined, then press firmly into the bottom of the pan to form a compact crust.
3. Melt the : **Peanut Butter & Caramel** Combine peanut butter, caramel bits (or soft caramels), and milk in a microwave-safe bowl. Heat in 30-second intervals, stirring until completely smooth and pourable.
4. Pour and : **Spread** Pour the peanut butter-caramel mixture over the crust and spread into an even layer.
5. Melt the : **Chocolate** Microwave chocolate chips in a clean bowl, stirring every 20-30 seconds until melted and smooth.
6. Top it : **Off** Pour melted chocolate over the caramel layer. Spread gently with a spatula. Sprinkle with sea salt if using.
7. Chill and : **Slice** Refrigerate for at least 2 hours or until fully set. Use the parchment to lift bars from the pan and slice into squares.
8. **Tips for Success:** Crush with Care: Don't pulverize the pretzels to dust-some chunky bits give great texture.
9. Warm the : **Knife:** Run a sharp knife under hot water before slicing to avoid cracking the chocolate layer.
10. **Customize :** It: Add chopped peanuts, toffee bits, or swirl in Nutella to make it your own.
11. **Need a :** Bigger Batch? Double the recipe and use a 9x13 pan.

12. **Serving Suggestions & Pairings:** These bars are fantastic on their own, but here are a few ways to round out your dessert spread:
13. **Add a side of :** Brownie Batter Dip for an ultra-rich dessert board.
14. **Pair with cold brew coffee or even a glass of cold milk for that nostalgic combo.**
15. **Serve with :** This Edible Cookie Dough for a freezer-friendly no-bake duo.
16. **Craving crunch? Add These Chocolate Chip Cookie Bites for a bite-sized, baked companion.**
17. **For more peanut butter action, snack on :** These No-Bake Peanut Butter Oatmeal Bars alongside.
18. **Storage and Leftovers: Fridge:** Store in an airtight container for up to 1 week.
19. **Freezer:** Freeze in layers separated by parchment for up to 2 months.
20. **Room : Temp:** Okay for a few hours if serving at a party, but they're best slightly chilled.
21. **More Recipes You'll Love:** This Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings
22. **These : No-Bake Peanut Butter Oatmeal Bars Are My Favorite Snack to Keep on Hand**
23. **This S'mores Bark Is My Favorite No-Campfire Treat for Anytime Cravings**
24. **These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime**
25. **This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late-Night Cravings**

SWAPS & NOTES

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

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