

Homemade Payday Candy Bars - A No-Bake Salty-Sweet Favorite

Homemade Payday Candy Bars ??



TIME
30 min

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ChefManiac

INGREDIENTS

- 3 cups salted peanuts, divided
- 2 cups peanut butter chips
- 2 cups mini marshmallows
- 1 (14 oz) can sweetened condensed milk
- 3 tablespoons unsalted butter
- 1/2 teaspoon vanilla extract

DIRECTIONS

1. Prep your pan: Generously grease a 9x13-inch baking dish with butter or nonstick spray, or line it with parchment paper for easier lifting.
2. Lay down the base: Spread half the peanuts evenly across the bottom of the prepared dish.
3. Make the candy filling: In a large saucepan over medium heat, melt the butter and peanut butter chips, stirring until smooth. Add the sweetened condensed milk, vanilla extract, and marshmallows, stirring until fully melted and smooth.
4. Layer it up: Pour the warm peanut butter-marshmallow mixture evenly over the peanut base. Immediately sprinkle the remaining 1/2 cups of peanuts on top and gently press them in.
5. Set and slice: Let the bars cool at room temperature or refrigerate until firm-about 2-3 hours. Once set, cut into bars and enjoy!

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Original recipe: <https://chefmaniac.com/homemade-payday-candy-bars-a-no-bake-salty-sweet-favorite/>