

## Butterfinger Caramel Crunch Bars - Gooney, Crunchy, Chocolate Bliss

Butterfinger Caramel Crunch Bars



**OVEN**  
**350°F**

**TIME**  
**10 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup butter, melted
- 2 cups graham cracker crumbs
- 1 cup powdered sugar
- 1 cup creamy peanut butter
- 1 package (10 oz) Butterfinger baking bits
- 1 package (11 oz) caramel bits
- 2 tablespoons heavy cream
- 1 cup chocolate chips

#### Directions:

- 1 Prepare the Pan:
- 2 Make the Crust:
- 3 Bake the Base:
- 4 Layer on the Butterfinger:
- 5 Melt the Caramel:
- 6 Add the Chocolate Drizzle:
- 7 Chill and Slice:

#### Tips for Success:

Line your pan with parchment to make removing and slicing bars easy.

Use creamy peanut butter (not natural) for the best texture.

For an extra fancy finish, sprinkle crushed Butterfingers or sea salt on top before chilling.

#### Serving Suggestions:

- A cold glass of milk
- Vanilla bean ice cream

Coffee or hot chocolate

A tray of Easy Coconut Macaroons for a contrasting texture

Storage & Make-Ahead:

Refrigerate: Store in an airtight container for up to 5 days.

Freeze: These bars freeze beautifully! Wrap tightly in plastic and freeze for up to 2 months. Thaw in the fridge before serving.

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Final Thoughts:

## DIRECTIONS

1. **Prepare the Pan:** Preheat oven to 350°F (175°C). Line a 9x13-inch baking dish with parchment paper.
2. **Make the Crust:** In a medium bowl, stir together melted butter, graham cracker crumbs, powdered sugar, and peanut butter. Press the mixture evenly into the prepared dish.
3. **Bake the Base:** Bake for 10 minutes, then remove from the oven and let cool slightly.
4. **Layer on the Butterfinger:** Sprinkle Butterfinger baking bits evenly over the cooled crust.
5. **Melt the Caramel:** In a microwave-safe bowl, combine caramel bits and heavy cream. Microwave in 30-second bursts, stirring between each, until smooth and melted. Pour the caramel over the Butterfinger layer.
6. **Add the Chocolate Drizzle:** Melt the chocolate chips in the microwave (30-second intervals, stir between each). Drizzle over the caramel layer.
7. **Chill and Slice:** Refrigerate for at least 2 hours, or until fully set. Once firm, cut into bars or squares.
8. **Tips for Success:** Line your pan with parchment to make removing and slicing bars easy.
9. Use creamy peanut butter (not natural) for the best texture.
10. For an extra fancy finish, sprinkle crushed : Butterfingers or sea salt on top before chilling.
11. **Serving Suggestions:** These bars pair perfectly with:
12. A cold glass of milk

13. Vanilla bean ice cream
14. Coffee or hot chocolate
15. A tray of : Easy Coconut Macaroons for a contrasting texture
16. Want to serve these at a dessert table? Add Caramel Apple Pie Cookies or Chocolate Chip Cookie Dough Brownie Bombs to round it out!
17. Storage & Make-Ahead: Refrigerate: Store in an airtight container for up to 5 days.
18. Freeze: These bars freeze beautifully! Wrap tightly in plastic and freeze for up to 2 months. Thaw in the fridge before serving.
19. More Recipes You'll Love: The Best Peanut Butter Brownies
20. Brownie : Batter Dip
21. Caramel : Apple Pie Cookies
22. Chocolate : Chip Cookie Dough Brownie Bombs
23. Easy : Coconut Macaroons
24. Final Thoughts: Whether you're a Butterfinger fan or just need a killer dessert that doesn't require a culinary degree, these Butterfinger Caramel Crunch Bars deliver every single time. Make a batch, share a few, then hide the rest in the fridge for yourself-you won't regret it.
25. Tried them? Drop your feedback below or tag @ChefManiac in your creation! ???

## TIPS FOR SUCCESS

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For an extra fancy finish, sprinkle crushed Butterfingers or sea salt on top before chilling.

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

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