

## Goosey Caramel Chocolate Crunch Bars You'll Make on Repeat

Goosey Caramel Chocolate Bars with Crunchy Layers



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

For the Crunchy Base:

2 cups crushed graham crackers

$\frac{1}{2}$  cup unsalted butter, melted

$\frac{1}{4}$  cup granulated sugar

For the Caramel Layer:

1 cup caramel candies, unwrapped

2 tablespoons heavy cream

$\frac{1}{8}$  teaspoon sea salt (optional)

For the Chocolate Layer:

1  $\frac{1}{2}$  cups semisweet chocolate chips

2 tablespoons coconut oil or butter

For the Crunchy Topping:

1 cup crispy rice cereal

$\frac{1}{2}$  cup chopped toasted almonds (optional)

### DIRECTIONS

- 1.** Prep the Pan: Line an 8x8-inch baking dish with parchment paper. Lightly grease it with butter or nonstick spray for easy removal.
- 2.** Make the Graham Cracker Base: In a bowl, mix crushed graham crackers, melted butter, and sugar until fully combined. Press firmly into the bottom of the prepared dish. Chill in the fridge for at least 10 minutes.
- 3.** Melt the Caramel: In a microwave-safe bowl, melt the unwrapped caramel candies with the heavy cream in 30-second bursts, stirring until smooth. Pour the caramel over the chilled crust and sprinkle sea salt on top (if using). Return to the fridge for another 10 minutes.
- 4.** Prepare the Chocolate Crunch Layer: Melt chocolate chips and coconut oil in a microwave-safe bowl. Once smooth, stir in the crispy rice cereal and chopped almonds (if using).
- 5.** Layer and Chill: Spread the chocolate mixture over the caramel layer and smooth the top with a spatula. Refrigerate for at least 1 hour until set.
- 6.** Slice and Serve: Once firm, remove from the pan using the parchment paper and cut into squares or bars. Enjoy the irresistible mix of goosey, crispy, and creamy in every bite.

### SWAPS & NOTES

Try digestive biscuits or even vanilla wafers.

Coconut oil vs. butter: Coconut oil gives a silkier chocolate topping, but butter works perfectly too.

Skip the almonds and load up extra cereal for texture.

Caramel candies: Soft caramels work best for melting; don't substitute with hard caramels.

## TIPS FOR SUCCESS

Don't skip chilling between layers - it ensures clean lines and prevents melting into each other.

Use a hot knife (run under warm water) to slice cleanly through the set layers.

Store in the fridge to maintain that chewy center and crisp top.

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

Original recipe: <https://chefmaniac.com/goeey-caramel-chocolate-crunch-bars-youll-make-on-repeat/>