

The No-Bake Chocolate Caramel Peanut Butter Pretzel Bars That Will Win Summer

This recipe is all about building delicious layers.



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Salty Pretzel Crust: 2 ½ cups Mini Pretzels, crushed

1/2 cup Unsalted Butter, melted

1/4 cup Granulated Sugar

For the Creamy Peanut Butter Layer: 1 cup Creamy Peanut Butter

1 cup Powdered Sugar

1/4 cup Unsalted Butter, melted

For the Chewy Caramel Layer: 1 (11 oz) bag Soft Caramels, unwrapped

3 tbsp Heavy Cream

For the Chocolate Topping: 1 ½ cups Semisweet Chocolate Chips

1 tbsp Coconut Oil or Unsalted Butter

Pretzels: Classic mini twists or snaps work perfectly. You can crush them in a food processor for a fine crumb or place them in a zip-top bag and crush them with a rolling pin for a more varied texture.

Peanut Butter: A standard creamy peanut butter like Jif or Skippy works best. Natural peanut butters that separate can sometimes be too oily for this recipe.

Caramels: Use a bag of soft, individually wrapped caramels. They melt beautifully and create the perfect chewy texture.

Chocolate: Semisweet chocolate chips provide a nice balance to the sweet caramel and peanut butter. You

could also use milk chocolate or dark chocolate, depending on your preference.

Step-by-Step Instructions:

Prepare the Pan: Line a 9x9 inch baking pan with parchment paper, leaving an overhang on two sides to act as "handles." This will make removing the bars for slicing a breeze.

Make the Pretzel Crust: In a medium bowl, stir together the crushed pretzels, 1/2 cup of melted butter, and granulated sugar until the crumbs are evenly moistened. Press this mixture firmly and evenly into the bottom of your prepared pan. Place the pan in the refrigerator to chill while you prepare the next layer.

Make the Peanut Butter Layer: In a separate bowl, mix together the creamy peanut butter, powdered sugar, and 1/4 cup of melted butter until smooth and well combined. Spread this peanut butter mixture evenly over the chilled pretzel crust. Return the pan to the refrigerator.

Make the Caramel Layer: In a medium microwave-safe bowl, combine the unwrapped caramels and the heavy cream. Microwave in 30-second intervals, stirring well after each one, until the caramels are completely melted and the sauce is smooth.

Pour the Caramel: Pour the warm caramel evenly over the chilled peanut butter layer. Work quickly to spread it into an even layer before it starts to set. Place the pan back in the refrigerator for at least 30 minutes, or until the caramel is firm to the touch.

Make the Chocolate Topping: Once the caramel is set, prepare the final layer. In a microwave-safe bowl, combine the chocolate chips and coconut oil. Microwave in 30-second intervals, stirring in between, until the chocolate is melted and smooth.

Top and Chill: Pour the melted chocolate over the firm caramel layer and spread it into a smooth, even top coat.

The Final Chill: Place the bars in the refrigerator for at least 2 hours, or until the chocolate is completely firm.

Slice and Serve: Once fully chilled and firm, use the parchment paper handles to lift the entire block out of the pan. For clean cuts, use a large, sharp knife. It can be helpful to run the knife under hot water and wipe it dry between slices. Cut into squares and serve chilled.

Tips for Success:

Line Your Pan: Don't skip this step! The parchment paper handles are essential for removing the bars without making a mess.

Chill Between Layers: This is the most important rule for layered no-bake bars. Chilling each layer before adding the next ensures you get beautiful,

distinct layers instead of a muddled mess.

Work Quickly with Caramel: Melted caramel starts to set as it cools, so be ready to pour and spread it as soon as it's smooth.

The Hot Knife Trick: For perfectly clean slices that show off all your hard work, run a large knife under hot water, wipe it dry, and then make a cut. Repeat for each slice.

Storage and Leftover Tips:

Storage: These bars must be stored in the refrigerator. Place them in an airtight container, with parchment paper between layers if you need to stack them. They will keep for up to a week.

More Recipes You Will Love:

For a baked version of a peanut butter and chocolate classic, try [The Best Peanut Butter Brownies I've Ever Made](#).

For another fantastic no-bake bar, check out [These No-Bake Peanut Butter Oatmeal Bars](#).

If you love bar-style desserts, [These Pecan Pie Bars](#) are a must-try for the holidays.

DIRECTIONS

1. **Prepare the Pan:** Line a 9x9 inch baking pan with parchment paper, leaving an overhang on two sides to act as "handles." This will make removing the bars for slicing a breeze.
2. **Make the Pretzel Crust:** In a medium bowl, stir together the crushed pretzels, 1/2 cup of melted butter, and granulated sugar until the crumbs are evenly moistened. Press this mixture firmly and evenly into the bottom of your prepared pan. Place the pan in the refrigerator to chill while you prepare the next layer.
3. **Make the Peanut Butter Layer:** In a separate bowl, mix together the creamy peanut butter, powdered sugar, and 1/4 cup of melted butter until smooth and well combined. Spread this peanut butter mixture evenly over the chilled pretzel crust. Return the pan to the refrigerator.
4. **Make the Caramel Layer:** In a medium microwave-safe bowl, combine the unwrapped caramels and the heavy cream. Microwave in 30-second intervals, stirring well after each one, until the caramels are completely melted and the sauce is smooth.
5. **Pour the Caramel:** Pour the warm caramel evenly over the chilled peanut butter layer. Work quickly to spread it into an even layer before it starts to set. Place the pan back in the refrigerator for at least 30 minutes, or until the caramel is firm to the touch.
6. **Make the Chocolate Topping:** Once the caramel is set, prepare the final layer. In a microwave-safe bowl, combine the chocolate chips and coconut oil. Microwave in 30-second intervals, stirring in between, until the chocolate is melted and smooth.

7. Top and : Chill: Pour the melted chocolate over the firm caramel layer and spread it into a smooth, even top coat.
8. The : Final Chill: Place the bars in the refrigerator for at least 2 hours, or until the chocolate is completely firm.
9. Slice and : Serve: Once fully chilled and firm, use the parchment paper handles to lift the entire block out of the pan. For clean cuts, use a large, sharp knife. It can be helpful to run the knife under hot water and wipe it dry between slices. Cut into squares and serve chilled.
10. Tips for Success: Line Your Pan: Don't skip this step! The parchment paper handles are essential for removing the bars without making a mess.
11. Chill : Between Layers: This is the most important rule for layered no-bake bars. Chilling each layer before adding the next ensures you get beautiful, distinct layers instead of a muddled mess.
12. Work : Quickly with Caramel: Melted caramel starts to set as it cools, so be ready to pour and spread it as soon as it's smooth.
13. The : Hot Knife Trick: For perfectly clean slices that show off all your hard work, run a large knife under hot water, wipe it dry, and then make a cut. Repeat for each slice.
14. Storage and Leftover Tips: Storage: These bars must be stored in the refrigerator. Place them in an airtight container, with parchment paper between layers if you need to stack them. They will keep for up to a week.
15. More Recipes You Will Love: If you're a fan of decadent bars and peanut butter treats, these other recipes are sure to be hits:
16. For a baked version of a peanut butter and chocolate classic, try [The Best Peanut Butter Brownies I've Ever Made](#).
17. For another fantastic no-bake bar, check out : [These No-Bake Peanut Butter Oatmeal Bars](#).
18. If you love bar-style desserts, : [These Pecan Pie Bars](#) are a must-try for the holidays.
19. For a different take on a no-bake treat, : [This S'mores Bark](#) is perfect for s'mores lovers.
20. And for a truly over-the-top dessert, you have to see [These Chocolate Chip Cookie Dough Brownie Bombs](#).
21. Final Thoughts: These Chocolate Caramel Peanut Butter Pretzel Bars are the pinnacle of sweet and salty perfection. They are proof that you don't need an oven to create a dessert that is deeply satisfying and wildly impressive. Make a batch for your next summer get-together and prepare to be the most popular person at the party.
22. I'd love to hear what you think of this ultimate no-bake bar! Let me know in the comments below.

SWAPS & NOTES

: Pretzels: Classic mini twists or snaps work perfectly.

You can crush them in a food processor for a fine crumb or

place them in a zip-top bag and crush them with a rolling pin for a more varied texture.

Peanut Butter: A standard creamy peanut butter like Jif or Skippy works best.

Natural peanut butters that separate can sometimes be too oily for this recipe.

TIPS FOR SUCCESS

Line Your Pan: Don't skip this step!

The parchment paper handles are essential for removing the bars without making a mess.

Chill Between Layers: This is the most important rule for layered no-bake bars.

Chilling each layer before adding the next ensures you get beautiful, distinct layers instead of a muddled mess.

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

Original recipe: <https://chefmaniac.com/the-no-bake-chocolate-caramel-peanut-butter-pretzel-bars-that-will-win-summer/>