

## Caramel Chocolate Crunch Bars: A No-Bake Treat with Irresistible Layers

Caramel Chocolate Crunch Bars



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### INGREDIENTS

- 3 cups crispy rice cereal
- 1 cup crushed pretzels
- 1 1/2 cups semi-sweet chocolate chips
- 1 cup caramel bits or soft caramels (unwrapped)
- 2 tbsp heavy cream
- 2 tbsp butter
- Flaky sea salt (optional)

### DIRECTIONS

- 1. Prep the : Pan:** Line an 8x8-inch baking dish with parchment paper, leaving a slight overhang for easy lifting.
- 2. Make the : Crunch Base:** In a large bowl, combine rice cereal and crushed pretzels. Set aside.
- 3. Melt : Caramel:** In a saucepan over low heat, melt the caramel bits with butter and cream, stirring until smooth.
- 4. Combine and : Press:** Pour caramel over the cereal mixture and stir quickly to coat. Press into the prepared pan in an even layer.
- 5. Top with : Chocolate:** Melt chocolate chips in the microwave or double boiler, then spread over the caramel layer.
- 6. Chill and : Set:** Sprinkle with sea salt if desired. Refrigerate for 1-2 hours until set. Cut into bars and serve.

### SWAPS & NOTES

**Cereal :** Swap in cornflakes or crushed graham crackers for a different crunch.

**Chocolate :** Use dark or milk chocolate depending on your preference.

**Caramel :** You can make homemade caramel if you're feeling fancy-but store-bought melts perfectly with cream.

### TIPS FOR SUCCESS

Work quickly when mixing caramel into the cereal to avoid setting.

Use parchment paper for clean removal and slicing.

Chill thoroughly before cutting to get clean, sharp edges.

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