

Butterfinger Caramel Crunch Bars - Gooey, Crunchy, and Irresistibly Sweet

Butterfinger Caramel Crunch Bars: Sweet, Salty, Crunchy Bliss



OVEN
350°F

TIME
20 min

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INGREDIENTS

2 cups all-purpose flour
¾ cup granulated sugar
1 cup unsalted butter, melted
1 cup unsalted butter
1 cup brown sugar
... cup light corn syrup
... cup sweetened condensed milk
1 tsp vanilla extract

1 cup crushed Butterfinger candy bars
1 cup semisweet chocolate chips

Notes & Substitutions:

Butterfinger: Feel free to swap with other candy bars like Heath, Snickers, or Reese's for variety.

Condensed milk: Don't substitute this with evaporated milk-it won't work the same.

Storage: Keep bars in an airtight container at room temperature for up to 7 days or in the fridge for a firmer texture.

Instructions:

1. Prepare the Crust:
2. Make the Caramel:
3. Add the Topping:
4. Chill and Serve:

Tips for Success:

Crush Butterfingers just before using to maintain crunch.

Don't overcook the caramel-aim for a thickened, pourable consistency.

Use parchment for easy removal and slicing.

Serving Suggestions:

Brownie Batter Dip

No-Bake Oreo Cream Pie

Monster Cookie Energy Balls for a snacky contrast.

Storage & Leftovers:

Store in a sealed container at room temperature for up to 7 days.

For longer storage, refrigerate or freeze (layer with parchment to prevent sticking).

More Recipes You'll Love:

Big Family Banana Pudding - creamy, nostalgic, and great for gatherings.

Edible Cookie Dough - another no-bake fave for sweet cravings.

Final Thoughts:

DIRECTIONS

1. **Prepare the Crust:** Preheat your oven to 350°F (175°C). Line a 9x13-inch baking dish with parchment paper. In a mixing bowl, combine flour, sugar, and melted butter. Mix until the dough forms. Press evenly into the bottom of the pan. Bake for 20 minutes, until lightly golden. Let cool completely. ? Duration: 10 minutes prep + 20 minutes bake
2. **Make the Caramel:** In a saucepan over medium heat, melt butter. Add brown sugar, corn syrup, and sweetened condensed milk. Stir constantly and bring to a boil. Boil for 5-7 minutes until the mixture thickens and turns golden. Remove from heat and stir in vanilla extract. Pour over the cooled crust and spread evenly. ? Duration: 10 minutes
3. **Add the Topping:** Sprinkle crushed Butterfinger candy evenly over the warm caramel layer. Melt chocolate chips in the microwave in 30-second intervals, stirring until smooth. Drizzle over the Butterfinger layer. ? Duration: 5 minutes
4. **Chill and Serve:** Refrigerate the bars for at least 2 hours to set. Once firm, cut into squares using a sharp knife dipped in hot water for cleaner cuts. ? Duration: 2 hours chilling
5. **Tips for Success:** Crush Butterfingers just before using to maintain crunch.
6. **Don't overcook the caramel-**aim for a thickened, pourable consistency.
7. **Use parchment** for easy removal and slicing.
8. **Serving Suggestions:** These bars are rich, so cut them small! They pair beautifully with coffee, a glass of milk, or something creamy like this Edible Cookie

Dough.

9. For a dessert table, pair them with:
10. Brownie : Batter Dip
11. No-Bake : Oreo Cream Pie
12. Monster : Cookie Energy Balls for a snacky contrast.
13. Storage & Leftovers: Store in a sealed container at room temperature for up to 7 days.
14. For longer storage, refrigerate or freeze (layer with parchment to prevent sticking).
15. More Recipes You'll Love: Big Family Banana Pudding - creamy, nostalgic, and great for gatherings.
16. Edible : Cookie Dough - another no-bake fave for sweet cravings.
17. Final Thoughts: If you're a fan of sweet-and-salty candy bar desserts, Butterfinger Caramel Crunch Bars are about to become your new favorite. Gooey, crunchy, and perfectly layered, they're just as fun to make as they are to eat. Try them out and let me know what candy combo you'd like to try next!

SWAPS & NOTES

& Substitutions Butterfinger: Feel free to swap with other candy bars like Heath, Snickers, or Reese's for variety.

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TIPS FOR SUCCESS

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Don't overcook the caramel-aim for a thickened, pourable consistency.

Use parchment for easy removal and slicing.

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

Original recipe: <https://chefmaniac.com/butterfinger-caramel-crunch-bars-gooey-crunchy-and-irresistibly-sweet/>