

Homemade Payday Candy Bars - Sweet, Salty & Totally Addictive

Homemade Payday Candy Bars Recipe



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INGREDIENTS

- 3 cups salted peanuts
- 2 cups peanut butter chips
- 2 cups mini marshmallows
- 1 (14 oz) can sweetened condensed milk
- 3 tablespoons unsalted butter
- 1/2 teaspoon vanilla extract

Ingredient Swaps and Notes:

Salted vs. Unsalted Peanuts: Salted adds that classic Payday contrast. For less salt, go half and half.

Peanut Butter Chips: Can sub in butterscotch or white chocolate chips for a fun twist.

Vegan Option: Use dairy-free condensed milk, vegan marshmallows, and plant-based butter.

How to Make Homemade Payday Candy Bars:

Prep the Pan: Grease a 9x13-inch baking dish with butter or nonstick spray, or line with parchment paper for easy lift-out.

Create the Base: Spread half of the salted peanuts evenly across the bottom of the pan.

Make the Creamy Mixture: In a large saucepan over medium heat, melt the butter and peanut butter chips, stirring constantly. Once smooth, add in sweetened condensed milk, vanilla extract, and mini marshmallows. Continue stirring until fully melted and the mixture is creamy.

Assemble the Bars: Pour the warm mixture over the peanuts in the pan. Spread evenly. Immediately

sprinkle the remaining peanuts on top and press them in gently with a spatula.

Let It Set Allow the bars to set at room temperature or place them in the refrigerator for 1-2 hours until firm.

Slice and Serve Cut into bars and enjoy! Store any extras in an airtight container.

Tips for Success:

Don't overheat the mixture-use medium heat and stir constantly to avoid burning.

Line your pan with parchment for clean cuts and easy cleanup.

Chop peanuts lightly if you want a less chunky texture on top.

Serving Suggestions & Pairings:

Storage & Leftovers:

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

Fridge: Keeps well for 1 week-just bring to room temp before serving.

Freezer: Freeze in layers with parchment between for up to 2 months.

More Recipes You'll Love:

Chocolate Chip Cookie Dough Brownie Bombs

Easy Ice Cream Sandwich Cake

Sheet Pan Quesadillas - because savory and sweet are best friends.

Final Thoughts:

DIRECTIONS

1. **Prep the : Pan** Grease a 9x13-inch baking dish with butter or nonstick spray, or line with parchment paper for easy lift-out.
2. **Create the : Base** Spread half of the salted peanuts evenly across the bottom of the pan.
3. **Make the : Creamy Mixture** In a large saucepan over medium heat, melt the butter and peanut butter chips, stirring constantly. Once smooth, add in sweetened condensed milk, vanilla extract, and mini marshmallows. Continue stirring until fully melted and the mixture is creamy.
4. **Assemble the : Bars** Pour the warm mixture over the peanuts in the pan. Spread evenly. Immediately sprinkle the remaining peanuts on top and press them in gently with a spatula.
5. **Let : It Set** Allow the bars to set at room temperature or place them in the refrigerator for 1-2 hours until firm.
6. **Slice and : Serve** Cut into bars and enjoy! Store any extras in an airtight container.
7. **Tips for Success:** Don't overheat the mixture-use medium heat and stir constantly to avoid burning.
8. **Line your pan with parchment for clean cuts and easy cleanup.**
9. **Chop peanuts lightly if you want a less chunky texture on top.**
10. **Serving Suggestions & Pairings:** These bars are a hit with milk, hot cocoa, or coffee. For an indulgent dessert board, serve them alongside Chocolate Chip Cookie Dough Brownie Bombs or this Easy Ice Cream Sandwich Cake.

11. If you're throwing a party, pair them with fun savory bites like Beer Cheese Dip or Crockpot Nacho Dip to balance the sweetness.
12. Storage & Leftovers: Room Temp: Store in an airtight container for up to 5 days.
13. Fridge: Keeps well for 1 week-just bring to room temp before serving.
14. Freezer: Freeze in layers with parchment between for up to 2 months.
15. More Recipes You'll Love: Looking for more snack-worthy sweets? Try:
16. Chocolate : Chip Cookie Dough Brownie Bombs
17. Easy : Ice Cream Sandwich Cake
18. Sheet : Pan Quesadillas - because savory and sweet are best friends.
19. Final Thoughts: These Homemade Payday Candy Bars are proof that you don't need a candy thermometer or hours in the kitchen to create something spectacular. They're simple, nostalgic, and totally satisfying-just the way homemade treats should be.
20. ? Made these bars? Share your favorite twists in the comments and follow Chef Maniac for more easy, crowd-pleasing recipes that bring joy to your kitchen.

SWAPS & NOTES

-creamy, chewy, nutty, and just the right amount of sweet.

Inspired by the classic Payday candy bar, this version is even better because you control the ingredients, and they come together in minutes with zero oven time.

Why I Love This Recipe You know that moment when sweet peanut butter meets salty peanuts and soft marshmallows?

These bars are dangerously easy to make, require just a handful of pantry staples, and are ideal for road trips, lunchboxes, or anytime you need a pick-me-up treat.

TIPS FOR SUCCESS

Don't overheat the mixture-use medium heat and stir constantly to avoid burning.

Line your pan with parchment for clean cuts and easy cleanup.

Chop peanuts lightly if you want a less chunky texture on top.

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

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