

## Salted Caramel Bites: The Easiest No-Bake Sweet Treat

1 (11 oz) bag of caramel bits



TIME

**5 to 2 min**

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**ChefManiac**

### INGREDIENTS

1 (11 oz) bag of caramel bits

1 tbsp heavy cream or milk

3 cups mini pretzel twists

Flaky sea salt, for sprinkling

Swaps and Notes:

**Caramel Bits:** Caramel bits are easy to work with because they melt smoothly. If you can't find them, you can use individually wrapped caramels. Just unwrap them all and melt them with the heavy cream.

**Pretzels:** Mini pretzel twists are perfect for this, but you could also use pretzel sticks or a different crunchy snack like rice squares or toasted oats.

**Heavy Cream/Milk:** The cream or milk is essential for helping the caramel melt into a smooth, pliable consistency. Don't skip this.

**Flaky Sea Salt:** This is a non-negotiable for me! The salt is what makes this treat so special, balancing the sweetness of the caramel.

**How to Make Salted Caramel Bites:**

**Prep the Pan:** Line a 9x13 inch baking pan with parchment paper. This is crucial for easy removal of the bites once they're set.

**Melt the Caramel:** In a microwave-safe bowl, combine the caramel bits and heavy cream. Microwave for 30-second intervals, stirring in between, until the caramel is completely melted and smooth. This usually takes about 1.5 to 2 minutes.

**Combine and Spread:** Pour the mini pretzels into the bowl with the melted caramel. Stir gently but quickly until all the pretzels are evenly coated.

**Press and Chill:** Pour the caramel-coated pretzels into the prepared baking pan. Using a spatula or your hands (lightly greased with butter or cooking spray to prevent sticking), press the mixture down into an even, compact layer.

**Add the Salt:** Immediately sprinkle the top generously with flaky sea salt.

**Set and Cut:** Place the pan in the refrigerator for at least 1 hour, or until the caramel is completely set and firm. Once firm, lift the parchment paper out of the pan and cut the bark into bite-sized squares or break it into irregular pieces.

**Tips for Success:**

**Work Quickly:** The caramel starts to set as it cools, so it's important to work quickly when mixing the pretzels and spreading them in the pan.

**Use Parchment Paper:** This is the easiest way to get the finished bark out of the pan without a mess. Do not skip this step!

**Don't Forget the Salt:** The flaky sea salt is what truly elevates this treat. A little bit goes a long way to balance the sweetness.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For another delicious no-bake option, my Edible Cookie Dough is a perfect guilt-free snack.

If you love a classic cookie, my Chocolate Chip Cookie Bites are a timeless favorite.

For a make-ahead holiday dessert, these Pecan Pie Bars are always a hit.

**Final Thoughts:**

## DIRECTIONS

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truly elevates this treat. A little bit goes a long way to balance the sweetness.

10. **Serving Suggestions and Pairings:** These Salted Caramel Bites are a fantastic stand-alone treat, but they're also great to add to a dessert platter. They pair wonderfully with a cup of hot cocoa or a glass of cold milk. For a full spread of easy, delicious snacks, you could serve them with my No-Bake Peanut Butter Oatmeal Bars or a batch of these Caramel Apple Pie Cookies.
11. **Storage and Leftover Tips:** Store the salted caramel bites in an airtight container at room temperature for up to one week. You can also store them in the refrigerator for a firmer texture, but they may become too hard if left in there for too long.
12. **More Recipes You Will Love:** If you're a fan of easy and delicious treats, you'll want to check out some of these other favorites:
13. For another delicious no-bake option, my : Edible Cookie Dough is a perfect guilt-free snack.
14. If you love a classic cookie, my : Chocolate Chip Cookie Bites are a timeless favorite.
15. For a make-ahead holiday dessert, these : Pecan Pie Bars are always a hit.
16. **Final Thoughts:** This Salted Caramel Bites recipe is proof that you don't need a lot of time or ingredients to create something truly memorable and delicious. It's a simple, no-fuss treat that's perfect for satisfying any sweet craving. I hope you give them a try and discover your new favorite snack.
17. If you make these, I'd love to hear about it! What's your favorite easy sweet treat to make when you're short on time? Let me know in the comments below!

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/salted-caramel-bites-the-easiest-no-bake-sweet-treat/>