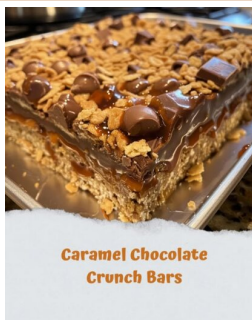


Better Than a Candy Bar: Easy Layered Chocolate Caramel Crunch Bars

Goosey Caramel Chocolate Bars



TIME
10 min

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INGREDIENTS

For the Crunchy Base:

2 cups crushed graham crackers

$\frac{1}{2}$ cup unsalted butter, melted

$\frac{1}{4}$ cup granulated sugar

For the Caramel Layer:

1 cup caramel candies, unwrapped

2 tablespoons heavy cream

$\frac{1}{8}$ teaspoon sea salt (optional, for a salted caramel vibe)

For the Chocolate Layer:

1 $\frac{1}{2}$ cups semisweet chocolate chips

2 tablespoons coconut oil or butter

For the Crunchy Topping:

1 cup crispy rice cereal

$\frac{1}{2}$ cup chopped toasted almonds (optional)

DIRECTIONS

- 1. Prepare the Pan:** Line an 8x8-inch baking dish with parchment paper, leaving a bit of an overhang on the sides. This makes it incredibly easy to lift the bars out later. Lightly grease the parchment with butter or nonstick spray.
- 2. Form the Base:** In a medium bowl, mix your crushed graham crackers, melted butter, and sugar. Stir until it looks like wet sand. Press the mixture firmly into the bottom of your prepared dish. I like to use the bottom of a measuring cup to ensure it's packed tight. Pop this into the fridge to firm up while you prep the next layer.
- 3. Melt the Caramel:** In a microwave-safe bowl, combine the unwrapped caramels and heavy cream. Microwave in 30-second intervals, stirring in between, until the mixture is smooth and glossy. Pour the caramel over the chilled crust. If you love a salty-sweet combo, sprinkle that sea salt on now. Let it chill for about 10 minutes.
- 4. Create the Chocolate Topping:** In another microwave-safe bowl, melt the chocolate chips and coconut oil (or butter) using the same 30-second interval method. Once smooth, fold in the crispy rice cereal.
- 5. Final Assembly:** Spread the chocolate-cereal mixture evenly over the caramel layer. If you're using toasted almonds, sprinkle them on top now.
- 6. The Big Chill:** Refrigerate the bars for at least 1 hour until the chocolate is firm. Lift the parchment paper out of the pan, slice into 12 bars, and serve!

SWAPS & NOTES

The Chocolate: I prefer semisweet for balance, but dark chocolate works beautifully if you want something less sweet.

The Crunch: If you don't have crispy rice cereal, crushed pretzels make an excellent salty alternative.

The Caramel: Use high-quality soft caramels (like Werther's Soft or Kraft) for the best melt.

Dairy-Free Option: Use vegan butter, coconut cream, and dairy-free chocolate chips.

TIPS FOR SUCCESS

Firm Pressure: Don't be afraid to really press down on the graham cracker base.

If it's too loose, the bars will crumble when you cut them.

Clean Cuts: For those perfect, bakery-style squares, run a sharp knife under hot water, wipe it dry, and then slice.

The heat helps glide through the chocolate and caramel.

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

Original recipe: <https://chefmaniac.com/better-than-a-candy-bar-easy-layered-chocolate-caramel-crunch-bars/>