The Best Caramel Peanut Ritz Crackers for Sweet, Salty, Crunchy Snacking

Caramel Peanut Ritz Crackers

TIME	PRINT	SAVE	SOURCE
15 to 20 min	Recipe Card	PDF	ChefManiac

INGREDIENTS

- Ritz crackers
- Soft caramels or homemade caramel sauce
- Roasted peanuts, roughly chopped
- 2 to 3 tablespoons heavy cream or milk, if melting caramels
- Optional melted chocolate for drizzling
- Optional flaky sea salt for finishing

DIRECTIONS

1. Line a baking sheet or tray with parchment paper.
2. Arrange the : Ritz crackers in a single layer.
3. If using soft caramels, place them in a microwave-safe bowl with the heavy cream or milk and heat in short intervals, stirring until smooth and melted.
4. Spoon a small amount of caramel onto each cracker.
5. Sprinkle chopped peanuts over the caramel while it is still warm so they stick well.
6. If desired, drizzle melted chocolate over the tops for an extra dessert-like finish.
7. Let the crackers sit until the caramel firms up slightly. You can speed this up by placing the tray in the refrigerator for 15 to 20 minutes.
8. Serve once set, or store in an airtight container until ready to enjoy.

SWAPS & NOTES

Roasted salted peanuts are especially good here because they deepen that sweet-and-salty contrast, but honey-roasted peanuts can also work if you want a sweeter finish.

If you do not have soft wrapped caramels, a thick homemade caramel sauce can work too, as long as it is sturdy enough to sit on the crackers without running too much.

Chocolate drizzle is optional, but it adds a nice candy-bar feel.

Milk chocolate will make the crackers sweeter, while dark chocolate adds a little contrast.

TIPS FOR SUCCESS

Work fairly quickly once the caramel is melted.

Caramel thickens as it cools, so assembling the crackers while everything is still warm makes the process much easier.

If your caramel starts to stiffen, a few seconds of extra heat usually brings it back to a spoonable consistency.

A small spoonful of caramel goes a long way, and too much can make them messy instead of crisp and easy to eat.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/the-best-caramel-peanut-ritz-crackers-for-sweet-salty-crunchy-snacking/