

No-Bake Caramel Pretzel Crunch Bars That Are Sweet, Salty, and Irresistible

No-Bake Caramel Pretzel Crunch Bars



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

Pretzels (crushed or whole pieces)
Caramel (store-bought or melted candies)
Chocolate (chips or bars, melted)
Butter (to help bind and enrich layers)

DIRECTIONS

1. Prepare the base: Start by crushing the pretzels into bite-sized pieces. Spread them evenly in a lined baking dish to form the base layer.
2. Make the caramel layer: Melt the caramel with butter (and a splash of cream if needed) until smooth. Pour the caramel over the pretzels and spread evenly.
3. Add the chocolate layer: Melt the chocolate until smooth, then pour it over the caramel layer. Spread it out evenly so it covers the surface.
4. Chill: Place the dish in the refrigerator and chill until fully set. This helps the layers firm up and makes slicing much easier.
5. Slice and serve: Once set, cut into bars or squares and serve.

SWAPS & NOTES

These bars are perfect for parties, potlucks, or those moments when you need a last-minute dessert that still feels homemade and special.

Why I Love This Recipe I love this recipe because it delivers big flavor with very little effort.

The combination of textures alone makes it worth making-crunchy, chewy, smooth, and just a little bit gooey.

It's the kind of dessert that keeps you coming back for "just one more piece." It also falls into that category of no-bake treats that are perfect year-round.

TIPS FOR SUCCESS

Line your pan with parchment paper so the bars are easy to lift out and slice cleanly.

Don't crush the pretzels too finely-you want a mix of textures for that signature crunch.

Let each layer settle slightly before adding the next if needed.

This helps keep the layers distinct and visually appealing.

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

Original recipe: <https://chefmaniac.com/no-bake-caramel-pretzel-crunch-bars-that-are-sweet-salty-and-irresistible/>