

Sweet and Salty No-Bake Caramel Pretzel Crack Bars Everyone Will Love

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TIME

3 to 5 min

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ChefManiac

INGREDIENTS

3 cups mini pretzels, coarsely crushed
1 can (14 ounces) sweetened condensed milk
1/2 cup unsalted butter
1/2 cup light brown sugar, packed
1/2 cup caramel sauce
1 cup semi-sweet chocolate chips, melted
Sea salt flakes, for sprinkling, optional

DIRECTIONS

1. Prepare the pan: Line a 9x13-inch baking pan with parchment paper, leaving overhang on the sides. This makes it much easier to lift the bars out once they're chilled and set.
2. Create the pretzel layer: Coarsely crush the mini pretzels and spread them evenly across the bottom of the prepared pan. Press them down lightly so the base feels even and compact.
3. Make the caramel mixture: In a medium saucepan, combine the sweetened condensed milk, butter, and brown sugar. Heat over medium heat, stirring continuously, until the mixture becomes smooth and starts to bubble. Continue cooking for 3 to 5 minutes, stirring the whole time, until it thickens slightly.
4. Pour over the pretzels: Remove the caramel mixture from the heat and pour it evenly over the crushed pretzels. Use a spatula to spread it gently so every corner gets covered.
5. Add the chocolate layer: Pour the melted chocolate over the caramel layer and spread it evenly with a spatula. If you're using sea salt flakes, sprinkle them over the top while the chocolate is still soft.
6. Chill until set: Transfer the pan to the refrigerator and chill for at least 2 hours, or until the chocolate is firm and the bars are fully set.
7. Slice and serve: Use the parchment overhang to lift the bars from the pan. Cut into squares using a warm knife for the cleanest edges, wiping the blade between slices.

SWAPS & NOTES

without demanding much work in the kitchen.

Even better, they're made in a single pan and chilled until firm, so they're a fantastic make-ahead dessert when you need something easy but memorable.

Why I Love This Recipe I'm always drawn to desserts that taste like they took much more effort than they actually did, and these bars are exactly that.

They have the same addictive sweet-and-salty appeal that makes snackable dessert bars so dangerous in the best way possible.

TIPS FOR SUCCESS

The most important part of this recipe is not rushing the caramel layer.

Stir constantly while it cooks so the mixture stays smooth and doesn't scorch.

You want it thickened slightly, not overly dark or stiff.

For the best texture, crush the pretzels coarsely rather than turning them into crumbs.

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