

Salted Caramel Chocolate Fritos Bites - The Ultimate Sweet and Salty Snack

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INGREDIENTS

- 1 bag Fritos Scoops! corn chips
- 1 bag Kraft caramels
- 1 bag NestlØ Toll House semi-sweet morsels
- 1 teaspoon flaky sea salt

DIRECTIONS

1. Melt the caramels. In a saucepan over low heat, melt the caramels until smooth and glossy, stirring frequently so they do not scorch.
2. Arrange the : Fritos. Lay the Fritos Scoops flat on a baking sheet, tray, or large plate lined with parchment paper if desired.
3. Fill with caramel. Spoon a little melted caramel into each Fritos scoop. Work carefully and quickly so the caramel stays soft enough to spread.
4. Melt the chocolate. Melt the chocolate chips until smooth. You can do this gently on the stovetop or in short bursts in the microwave, stirring in between.
5. Drizzle the tops. Drizzle the melted chocolate over the caramel-filled Fritos. A whisk, spoon, or small piping bag all work well for this.
6. Finish with salt. Sprinkle flaky sea salt over the tops while the chocolate is still wet.
7. Let them set. Allow the bites to sit until the caramel and chocolate firm up. Then serve and enjoy.

SWAPS & NOTES

Fritos Scoops: These work best because their shape holds the caramel nicely.

Their salty corn flavor is what gives this snack its signature sweet-and-salty contrast.

Kraft caramels: These melt smoothly and make the recipe especially easy.

If you want a softer caramel filling, you can melt them gently and keep stirring until completely smooth.

TIPS FOR SUCCESS

Caramel can thicken quickly as it cools, so it helps to have your chips arranged and ready before you start spooning.

Use low heat for the caramel to keep it smooth and manageable.

If it gets too stiff, a little extra stirring over gentle heat can help loosen it again.

A light sprinkle gives the best balance and keeps the bites from tasting overly salty.

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