

## Better Than Anything Bars Recipe That Everyone Asks Me to Bring

1/2 cup unsalted butter, melted



**OVEN**  
**350°F**

**TIME**  
**35 to 40 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 box chocolate cake mix
- 1/2 cup unsalted butter, melted
- 1 can (14 ounces) sweetened condensed milk
- 1 jar (12 ounces) caramel sauce
- 1 cup crushed toffee bits, such as Heath
- 1 1/2 cups whipped topping or whipped cream
- 1/2 cup mini chocolate chips, optional for garnish

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking pan well.
2. In a large mixing bowl, combine the chocolate cake mix and melted butter. Stir until the mixture becomes crumbly and evenly moistened.
3. Press half of the crumb mixture firmly into the bottom of the prepared pan to form the crust.
4. Pour the sweetened condensed milk evenly over the crust layer.
5. Spread the caramel sauce over the condensed milk, covering the surface as evenly as possible.
6. Sprinkle the crushed toffee bits over the caramel layer.
7. Scatter the remaining crumb mixture over the top.
8. Bake for 35 to 40 minutes, or until the top is golden and the filling looks bubbly.
9. Let the bars cool completely in the pan.
10. Once cooled, spread the whipped topping or whipped cream evenly over the top.
11. Garnish with mini chocolate chips if desired.
12. Refrigerate for at least 2 hours before slicing and serving.

### SWAPS & NOTES

The chocolate cake mix gives these bars their rich base, but devil's food cake mix is especially great if you want an even deeper chocolate flavor.

For the caramel layer, use a thick caramel sauce rather than a

thin syrup so the bars hold their shape better after chilling.

Toffee bits add the signature crunch, but chopped chocolate-covered toffee candy works too if that is what you have on hand.

Whipped topping is easy and stable, especially if the bars will

be sitting out for a bit.

### TIPS FOR SUCCESS

Press the bottom crust firmly into the pan with a spatula or the bottom of a measuring cup.

This helps create a sturdier base that supports all the gooey layers.

Let the bars cool completely before adding the whipped topping.

If the bars are still warm, the topping can melt and slide.

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

Original recipe: <https://chefmaniac.com/better-than-anything-bars-recipe-that-everyone-asks-me-to-bring/>