

## Create Your Own Candy Bar Magic: DIY Twix, Snickers & More Hacks

There are many reasons why these homemade candy bar hacks stand out. Here are just a few:



**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

Chocolate chips (milk, dark, or white)  
Caramel candies  
Butter  
Condensed milk  
Vanilla extract  
Shortbread cookies  
Peanuts or other nuts (optional)

### DIRECTIONS

1. Melt 1 cup of chocolate chips in a microwave-safe bowl, stirring every 30 seconds until smooth.
2. Spread the melted chocolate onto a parchment-lined baking sheet, creating a thin layer.
3. In a separate bowl, melt 1 cup of caramel candies with 2 tablespoons of butter and 1/4 cup of condensed milk, stirring until smooth.
4. Spread the caramel mixture on top of the chocolate layer.
5. Crush 8-10 shortbread cookies and sprinkle them on top of the caramel layer. Add chopped peanuts or other nuts if desired.
6. Melt another cup of chocolate chips and spread it on top of the cookie layer.
7. Refrigerate the candy bar for at least 30 minutes to set.
8. Once set, cut the candy bar into desired sizes and enjoy!
9. Pro tip: For a more authentic Twix or Snickers taste, you can also add a layer of caramel on top of the cookie layer before adding the chocolate.

### TIPS FOR SUCCESS

Use high-quality chocolate for the best results.

You can also mix different types of chocolate for a more complex flavor.

For a smoother caramel layer, add a splash of heavy cream to the caramel mixture while melting.

Experiment with different types of cookies and nuts to create your own unique candy bar flavors.

