

Homemade Snickers Bars

makes one 9x13 pan

bottom chocolate layer

1 1/4 cups milk chocolate chips

1/4 cup peanut butter

Thoroughly grease your baking pan. Melt ingredients together in a saucepan or microwave, then pour into the baking dish and spread until even. Let cool and harden completely.

nougat layer

1/4 cup unsalted butter

1 cup granulated sugar

1/4 cup evaporated milk

1 1/2 cups marshmallow fluff

1/4 cup peanut butter

1 1/2 cup salted peanuts chopped, roughly chopped

1 tsp vanilla extract

Melt butter in a saucepan over medium heat. Add in sugar and milk, stirring until dissolved and bring to a boil. Let cook for 5 minutes, stirring occasionally. Add in fluff, peanut butter and vanilla, stirring until smooth. Turn off heat and fold in peanuts, then pour over bottom chocolate layer. Let cool completely.

caramel layer

1 14-ounce bag of caramels

1/4 cup whipping cream

Combine ingredients in a saucepan over low heat. Let melt, stirring occasionally, until smooth – this took about 10 minutes for me. Pour over nougat layer and let cool completely.

Top chocolate layer

1 1/4 cups milk chocolate chips

1/4 cup peanut butter

Melt ingredients together in a saucepan or microwave, then pour over caramel and spread until even. Let cool and harden completely.

Refrigerate for at least one hour before serving, then cut as desired. These can stay at room temperature, but they do get goeey. I like them refrigerated best!

Note: for best results, buy one of the half-sheet aluminum cake pans at the grocery store. That way, you can pop the entire square out and cut from there!