

Salted Chocolate and Caramel Pretzel Bars

★★★★★
5 from 4 votes

Prep Time

30 mins

Cook Time

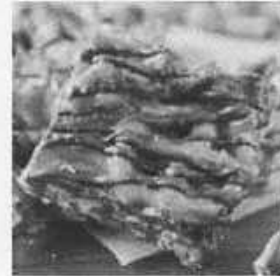
5 mins

Total Time

35 mins

These simple, 4-ingredient Salted Chocolate Caramel Pretzel Bars will quickly become your new favorite sweet and salty treat! No bake and no candy thermometer needed.

Course: Dessert
Cuisine: American
Servings: 15
Calories: 268 kcal
Author: Lauren Allen



Ingredients

- 12 ounces semi-sweet chocolate chips , good quality chocolate divided into pieces (I like ghiardelli best for melting)
- 8 ounces mini pretzel twists , half of a regular 16-ounce bag
- 11 ounce bag Kraft Caramel Bits , or homemade caramel
- Sea salt for sprinkling — Didn't use —

Instructions

1. Line a large, rimmed baking sheet with parchment paper. (jelly roll pan)
2. Melt 8 ounces of the chocolate chips gently in the microwave (on low heat, stirring every 15 seconds) until smooth.
3. Spread the chocolate evenly over the parchment. Immediately add the pretzel twists over the top (it's ok if they overlap!) and gently press them into the chocolate. → Not to edge just til right depth ← Do-
4. Add caramel bits to a microwave safe bowl with 2 tablespoons water and melt according to package instructions (on high for 2 minutes). Stir well and drizzle the melted caramel over the top of all of the pretzels. I added another layer of pretzels on top of caramel
5. Melt remaining 4 ounces of chocolate and drizzle over the caramel. Sprinkle with sea salt.
6. Refrigerate until hardened.
7. Cut or tear into pieces, Enjoy! — Cut w/ special large knife on cutting board —

Cris sprinkled Heath Bits over the caramel before drizzling the chocolate — I didn't use —