

Homemade Snickers Bars

Bottom chocolate layer:

1 1/4 cups milk chocolate chips

1/4 cup peanut butter

Line a 9x13 baking dish with aluminum foil and spray with cooking spray. Melt chocolate chips and peanut butter together in the microwave, then pour into the prepared pan and spread until even. Cool in the refrigerator until completely hardened.

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 tsp vanilla extract

1 1/2 cup salted peanuts, roughly chopped

Melt butter in a saucepan over medium heat. Add sugar and evaporated milk, stirring until dissolved. Bring to a boil. Let cook for 5 minutes, stirring occasionally. Add marshmallow fluff, peanut butter, and vanilla, stirring until smooth. Turn off heat and fold in peanuts. Pour over chocolate layer. Cool in refrigerator until completely cooled.

Caramel layer:

1 14 oz bag of caramels

1/4 cup whipping cream

Combine caramels and whipping cream in a saucepan over low heat. Let melt, stirring constantly, until smooth. Pour over nougat layer and cool in refrigerator.

Top chocolate layer:

1 1/4 cups milk chocolate chips

1/4 cup peanut butter

Melt chocolate chips and peanut butter in microwave. Pour over caramel and spread until even. Refrigerate at least one hour before serving. Remove bars from the pan by lifting out the foil. Cut into squares and serve. Store in refrigerator.

Makes 24 bars

Recipe adapted from [How Sweet It Is](#)

