



## No-Bake Snickers Krispy Bars

Makes: 18 bars

Active Time: 20 minutes

- 3 cups Rice Krispies
- 5 snickers bars (1.8oz each), roughly chopped
- 1/4 cup unsalted butter
- 1 tbsp honey
- 1 (8.8 ounce) bag chewy caramels (I prefer Werther's, but any wrapped chewy caramels will do)
- 1/4 cup heavy cream
- 1 cup milk chocolate, roughly chopped

Grease and line an 8x8-inch baking tin with baking paper. Place the Rice Krispies in a large bowl and set aside.

Set aside about 1/4 cup of Snickers pieces, then add the rest along with the butter and honey to a small saucepan. Heat over low heat, stirring constantly until melted and the only lumps are the peanuts.

Pour the mixture over the Rice Krispies, add the 1/4 cup of Snickers pieces and mix well to combine. Tip it into your prepared tin. Press it down well all over to make a firm base. Place in the fridge while you make the caramel.

Heat the caramels and cream in a saucepan over low heat, stirring constantly until melted and smooth. Pour it over the top of the Rice Krispie base and place it back in the fridge to set for at least 1 hour.

Place the chocolate in a microwave safe bowl and melt in the microwave in 30 second bursts, stirring really well between each. This should only take 1 minute. Be careful to not risk burning it. Pour it over the cold slice and let it set for 1-2 hours before slicing and serving. Best eaten straight from the fridge.

*Recipe from Sugar Salt Magic*