



Chocolate Caramel Commotion Bars

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

These chocolate caramel bars will satisfy the most discriminating sweet tooth with layer after luscious layer of chocolate peanuts and caramel then glazed with butterscotch peanut butter and more chocolate

Ingredients

- - 1 serving Crisco® Original No-Stick Cooking Spray - 3 cups semi-sweet chocolate chips
- divided - $\frac{3}{4}$ cup butter
- divided - 1 (14 ounce) can Eagle Brand® Sweetened Condensed Milk - 1 teaspoon vanilla extract - 2 cups Pillsbury BEST® All Purpose Flour - 1 cup sugar - $\frac{1}{2}$ cup heavy cream
- divided - 1 $\frac{1}{2}$ cups marshmallow cream - 1 cup Jif® Creamy Peanut Butter
- divided - 1 $\frac{1}{2}$ cups salted peanuts
- finely chopped - 1 (14 ounce) package caramels
- unwrapped - $\frac{1}{4}$ cup butterscotch chips

Instructions

1. Heat oven to 350 degrees F. Coat 13x9-inch baking pan lightly with no-stick cooking spray. Melt 2 cups chocolate chips and 1/2 cup butter in medium saucepan over low heat
2. stirring until smooth. Remove from heat. Add sweetened condensed milk and vanilla. Stir in flour. Spread in prepared pan. Bake 12 to 15 minutes or until set. Cool. Melt 1/4 cup butter in medium saucepan over medium-high heat. Stir in sugar and 1/4 cup cream. Boil 5 minutes. Remove from heat. Stir in marshmallow cream
3. 1/4 cup peanut butter and peanuts. Spread evenly over baked layer. Cool. Cook caramels and 1/4 cup cream in small saucepan over low heat
4. stirring until caramels are melted. Spread over marshmallow layer. Cool until set. Combine 1 cup chocolate chips
5. butterscotch chips and 3/4 cup peanut butter in small saucepan. Cook and stir over low heat until melted. Spread over caramel layer. Chill 30 minutes or until set.