



CARAMEL CRUNCH BARS



Serves 16 people

Budget

Less than ?300

Ingredients

- 200 grams MY San Honey Grahams
- 1 ½ cups caramels, unwrapped
- 2 tablespoons milk
- ½ cup roasted peanuts
- ½ cup mini marshmallows
- ½ cup coarsely chopped pretzels
- 1 cup chocolate chips

Steps

1. PREPARE CRACKER - Line a 9 x 13 pan with aluminum foil and

brush with oil or butter. Place a layer of grahams on the bottom of the pan, cutting to fit if necessary.

2. HEAT CARAMEL - Microwave caramels and milk in a bowl for 2 minutes until completely melted, stirring every 30 seconds. Drizzle about 2 tablespoons of caramel on top of the grahams. Place another layer of grahams, then pour the rest of the caramel on top.
3. DECORATE - Sprinkle with peanuts, marshmallows, pretzels and chocolate chips.
4. CHILL AND SERVE - Allow to set in the refrigerator for 1 hour. Slice into squares.