

# Chocolate Caramel Cracker Bars

## Ingredients

---

64 Butter Crackers (rectangular,  
like Keebler Club)  
1 c Graham Cracker Crumbs  
2/3 c Sugar  
1/2 c Brown Sugar  
8 T Butter  
1/4 c Milk  
0 pn Salt  
1/2 c Creamy Peanut Butter  
1/3 c Chocolate Chips (semisweet)  
1/3 c Butterscotch Chips  
1/3 c Peanuts (dry-roasted,  
chopped)

## Instructions

---

- 1.Coat a 9x13-inch baking pan with nonstick spray.
- 2.Arrange crackers for the base to cover bottom of prepared pan. Spaces between the crackers are okay, just don't leave any gaping holes. Nonstick spray will keep any caramel that seeps through from sticking to the pan. Set pan aside.
- 3.Boil graham cracker crumbs, sugar, brown sugar, butter, milk, and pinch of salt in a saucepan over medium-high heat for 3 minutes, or until sugars melt. Stir constantly to prevent scorching.
- 4.Pour caramel over crackers and spread with an offset spatula to cover evenly. Top caramel with a second layer of crackers, arranging them in the same manner as the first layer.
- 5.Melt peanut butter, chocolate chips, and

# Chocolate Caramel Cracker Bars

butterscotch chips for the frosting in a small saucepan over medium-low heat until smooth. Drizzle over crackers and spread with an offset spatula. Sprinkle peanuts over chocolate and chill bars until set, at least 2 hours.

6. Cut bars lengthwise into 2 1/4-inch-wide strips, using a bench knife or chef's knife. Remove strips from the pan, then cut at a 45-degree angle to form diamond shapes.