

CHOCOLATE CARAMEL CANDY BARS

2 teaspoons butter
1 cup milk chocolate chips
¼ cup butterscotch chips
¼ cup creamy peanut butter

FILLING:

¼ cup butter
1 cup sugar
¼ evaporated milk
1 ½ cups marshmallow crème
¼ cup creamy peanut butter
1 teaspoon vanilla extract
1 ½ cup chopped salted peanuts

CARAMEL LAYER:

1 package (14 ounces) caramels
¼ cup heavy whipping cream

ICING:

1 cup (6 ounces) milk chocolate chips
¼ cup butterscotch chips
¼ cup creamy peanut butter

1. Line a 13in x 9in. pan with foil; butter the foil with 2 teaspoons butter and set aside. In a small saucepan, combine the milk chocolate chips, butterscotch chips and peanut butter; stir over low heat until melted and smooth. Spread into prepared pan. Refrigerate until set.
2. For filling, in a small heavy saucepan, melt butter over medium heat. Add sugar and milk; bring to a gentle boil. Reduce heat to medium-low; boil and stir for 5 minutes. Remove from the heat; stir in the marshmallow crème, peanut butter and vanilla. Add peanuts. Spread over first layer. Refrigerate until set.
3. For caramel layer, in a small heavy saucepan, combine the caramels and cream; stir over low heat until melted and smooth. Cook and stir 4 minutes longer. Spread over the filling. Refrigerate until set.
4. For icing, in another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 4 hours or overnight.
5. Remove from the refrigerator 20 minutes before cutting. Remove from pan and cut into 1 inch squares. Store in an airtight container.