



Homemade Snickers

## **Introduction**

Homemade Snickers bars are a delicious indulgence that you can create right in your own

kitchen. This recipe combines a rich chocolate coating with layers of nougat, creamy peanut butter, and crunchy peanuts to replicate the beloved candy bar. With a few simple ingredients and some patience, you can enjoy the perfect snack that's sure to please your sweet tooth.

## Detailed Ingredients with measures

For the nougat layer:

- 1 cup granulated sugar
- 1/2 cup corn syrup
- 1/4 cup unsalted butter
- 1/2 teaspoon vanilla extract
- 1 cup marshmallow fluff
- 1/2 cup creamy peanut butter
- 1 cup chopped peanuts

For the caramel layer:

- 1 cup granulated sugar
- 1/4 cup unsalted butter
- 1/2 cup heavy cream

For the chocolate coating:

- 2 cups milk chocolate chips
- 1 tablespoon vegetable oil

## Prep Time

The preparation for homemade Snickers bars takes approximately 30 minutes. This includes measuring and mixing the ingredients, as well as preparing the layers that will be assembled later.

## Cook Time, Total Time, Yield

The cook time for the Snickers bars is around 20 minutes. After combining and cooking all layers, the total time to enjoy your homemade Snickers will take about 2 hours, factoring in

cooling. This recipe yields about 12 delicious bars, perfect for sharing with friends and family. Enjoy your sweet creation!



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## Detailed Directions and Instructions

### Step 1: Prepare the Caramel Layer

In a medium saucepan, melt butter over medium heat. Add sugar, corn syrup, and sweetened condensed milk. Stir continuously until the mixture comes to a boil, then let it simmer for about 5 minutes until it thickens.

### Step 2: Allow Caramel to Cool

Once the caramel has thickened, remove it from the heat and let it cool for a few minutes. It should be easier to handle when it's not too hot.

### Step 3: Make the Nougat Layer

In another saucepan, combine sugar, corn syrup, and water. Heat until it reaches a soft ball stage. In a separate bowl, whip egg whites until stiff peaks form, then gradually stream in the hot sugar mixture. Continue to whip until it cools down. Fold in the peanut butter and mix well.

### Step 4: Assemble the Layers

In a prepared baking dish, spread a layer of nougat, followed by the cooled caramel. Top with a layer of salted peanuts, pressing them into the caramel slightly.

### Step 5: Chill the Bars

Chill the assembled layers in the refrigerator until they are firm, about 1-2 hours.

### Step 6: Prepare the Chocolate Coating

Melt chocolate and coconut oil together in a microwave-safe bowl or using a double boiler until smooth.

### Step 7: Coat the Bars

Once the layers are firm, cut them into bars and dip each bar into the melted chocolate coating, ensuring they are fully covered. Place them on a parchment-lined baking sheet.

**Step 8: Allow to Set**

Let the chocolate-coated bars set at room temperature or in the refrigerator until the chocolate is fully hardened.

**Step 9: Enjoy and Store**

Once set, your homemade Snickers bars are ready to enjoy! Store any leftovers in an airtight container at room temperature or in the refrigerator.

## Notes

**Tip for Caramel**

Use a candy thermometer to ensure the caramel reaches the right consistency for the perfect texture.

**Peanut Suggestions**

Feel free to switch up the type of nuts or even use nut-free options if necessary.

**Storage Advice**

Keep the bars stored away from heat to prevent melting and maintain freshness.

**Serving Suggestion**

Serve these bars as a dessert, snack or treat for special occasions.



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## **Cook techniques**

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