

Homemade Snickers Bars



Ingredients:

- 24 oz of chocolate for coating
- 2 oz butter
- 1/4 cup condensed milk
- 7 oz Marshmallow Creme (**marshmallow fluff**)
- 14 oz **caramel candy**
- 1/3 cup peanut butter
- 14 oz of whole peanuts
- 10 oz chocolate for background
- 1 tablespoon of water and 4 tablespoons more

Preparation:

1. Prepare a plate size 9 x 13 inches. covered with foil .
2. Melt the chocolate (10 oz) in a water bath and poured onto the mold surface and also extended .
3. Then put in the fridge for a few minutes .
4. Then melt marshmallows with a tablespoon of water in a water bath .
5. When the marshmallow is melted add the butter . Allow time for the butter to melt and pour condensed milk . Cook the mixture until a thick paste without lumps simmer 4 minutes .
6. Remove from heat and add peanut butter .
7. Pour the mixture over the chocolate and put back in the refrigerator.
8. Heat the caramel in the microwave or a double boiler with a few tablespoons of water (about 4) .
9. Then add peanuts and mix.
10. Pour mixture over marshmallow layer and spread well.
11. Cool a few minutes and then cut into equal rectangles .
12. Dipped in melted chocolate ... let drain on rack.
13. And voila Snickers are ready to be enjoyed ...
14. It can be stored in a closed vessel for more than a week