Molds, Sheet Pan, and House Rules

Make-ahead

Ken's note: TBD

Which pan or mold each bar uses. The molds are two 12-cavity silicone molds (3.31 x 1.1 x 1 in cavities, oven-safe).

Bar	Pan or mold
Snickers	9 x 13 pan
Almond Joy / Mounds	Molds
Milky Way	9 x 13 pan
3 Musketeers	9 x 9 pan
Take 5	Molds
PayDay	Molds
Reese's Cups	Paper candy cups
Reese's Sticks	Wafer stack, cut
$100,000 Bar	Molds
Twix	Molds (bake in them)
Heath	Sheet pan, scored
Butterfinger	Silicone mat, scored
Kit Kat	Wafer stack, cut
Goobers	Hand-panned in a bowl

Ingredients

House rules

- Chocolate: dark (55–65% cacao) is fine in place of the original bar's chocolate. Use bar or callet chocolate, not chips, which won't temper.
- Peanut butter: commercial creamy (Jif or Skippy), not natural.
- Thermometer: calibrate in boiling water before each session (212°F at sea level; about 210°F in Atlanta).
- Nougat sets within minutes, so have the pan ready before you start. Cut frozen nougat and caramel with a hot, dry knife.

Method