Snickers

Make-ahead · Serves a crowd · Family favorite · Makes 32 bars

Ken's note: TBD

These are so, so, so crazy good.

Your original peanut butter nougat under firm caramel and peanuts. Add more peanuts and it becomes a Baby Ruth-style bar.

32 bars · 9 x 13 pan · original chocolate: Milk (house: dark) · Day 1 fill; Day 2 dip.

Ingredients

Peanut Butter Nougat

- 2 large egg whites, room temperature
- 1/8 tsp cream of tartar
- 2 cups (400 g) granulated sugar
- 1/2 cup (160 g) light corn syrup
- 1/4 cup (60 ml) water
- 1/2 tsp salt
- 2 tsp vanilla extract
- 1/3 cup (80 g) creamy peanut butter
- Optional: 2 Tbsp unsalted butter, softened

Caramel Layer

- 1 batch Firm Caramel, cooked to 245°F
- 1 cup salted roasted peanuts, coarsely chopped
- Baby Ruth style: 1 1/2–2 cups peanuts, left whole

Coating

- 1.5–2 lb chocolate, tempered
- Extra for drizzling

Method

1. Line a 9 x 13 pan with a parchment sling (overhanging two sides) and lightly spray it.
2. Whisk the egg whites and cream of tartar on medium-low in a stand mixer.
3. Stir the sugar, corn syrup, water, and salt together in a saucepan, then cook without stirring to 250°F.
4. As the syrup nears temperature, raise the mixer to medium-high to bring the whites to soft peaks. With the mixer running, stream in the syrup down the side of the bowl, not onto the whisk. Whip 5–8 minutes, until thick, glossy, and holding strong peaks.
5. Beat in the vanilla, peanut butter, and butter (if using). Immediately spread the nougat in the pan and smooth it with a greased offset spatula. Let it set 20–30 minutes.
6. Make the Firm Caramel to 245°F and stir in the peanuts. Cool 5 minutes, then pour it over the nougat and spread it evenly.
7. Freeze at least 2 hours or overnight.
8. Lift the slab out and cut it with a hot, dry knife into 32 bars about 3 1/4 x 1 1/8 in: four columns across the long side, eight rows across the short side. Rinse the knife under hot water and wipe it between cuts.
9. Refrigerate the bars 20–30 minutes, then dip, drizzle, and set (see Tempering and Dipping).

Notes

Note. For molds instead of the pan, pipe about 2 Tbsp of nougat into each cavity, press flat, and top with caramel; the full batch fills 24 cavities.