Take 5

Make-ahead · Serves a crowd · Makes 24 bars

Ken's note: TBD

Pretzels, caramel, peanuts, peanut butter, and chocolate.

24 bars · Molds · original chocolate: Milk · Day 1 fill; Day 2 dip.

Ingredients

Pretzel and Caramel

- Thin pretzel sticks or flat pretzel crisps (about 4 oz)
- 1 batch Firm Caramel, cooked to 240–242°F
- 1 cup salted roasted peanuts, coarsely chopped

Peanut Butter Layer

- 1 cup creamy peanut butter
- 1/2 cup (60 g) powdered sugar
- 2 Tbsp unsalted butter, melted
- Pinch of salt

Coating

- 1.5–2 lb chocolate, tempered

Method

1. Lightly spray both molds. Break the pretzels to fit and lay a single flat layer in each cavity: 6–7 thin sticks side by side, or one or two trimmed pieces of pretzel crisp.
2. Make the Firm Caramel to 240–242°F. Cool 5 minutes.
3. Spoon about 1 1/2 Tbsp caramel over the pretzels in each cavity, enough to cover them by about 1/4 in.
4. Sprinkle the peanuts over the warm caramel and press them in lightly. Freeze 15 minutes.
5. Stir together the peanut butter, powdered sugar, melted butter, and salt until smooth.
6. Spread the peanut butter mixture over the peanuts, level with the rim of each cavity.
7. Freeze at least 2 hours or overnight.
8. Pop out the bars and set them pretzel-side down. Refrigerate 20–30 minutes, then dip and set (see Tempering and Dipping).