

TOSTITOS® No-Bake Chocolate Caramel Bars

INGREDIENTS

- [title]Crust
- **1 ¼ cups** graham cracker crumbs
- **¼ cup** melted unsalted butter
- **2 tbsp** granulated sugar
- [title]Caramel Layer
- **1 oz (about 1 ½ cups)** TOSTITOS® Cantina Thin & Crispy
- **1 cup** granulated sugar
- **¼ cup** heavy or whipping (35%) cream
- **2 tbsp** unsalted butter
- [title]Chocolate Mousse
- **1 cup** dark chocolate chips
- **1 cup** heavy or whipping (35%) cream, divided
- [title]Glaze
- **¾ cup** dark chocolate chips
- **⅓ cup** heavy or whipping (35%) cream
- **10 (whole)** TOSTITOS® Cantina Thin & Crispy
- Candy thermometer

HOW TO MAKE

DIRECTIONS

- **Crust:** Line 9-inch square baking dish with parchment paper, with paper overhanging sides.
- In medium bowl, stir together graham cracker crumbs, melted butter and sugar. Press into prepared pan. Freeze for 15 to 20 minutes or until crust is set and firm.
- **Caramel Layer:** Meanwhile, in sealable bag or between 2 sheets of parchment paper, lightly crush TOSTITOS® Cantina Thin & Crispy.
- Transfer sugar to medium heavy-bottomed saucepan. Pour in 2 tbsp water and set over medium heat. Without stirring, cook for 8 to 10 minutes or until sugar dissolves and caramelizes to a uniform golden-brown color, gently swirling pan if sugar is browning unevenly.
- Carefully add cream and butter; stirring, bring back to a boil. Cook, stirring occasionally, for 5 to 7 minutes or until caramel thickens and candy thermometer reaches 250°F for firm ball stage. (Firm ball stage is when a drop of caramel is added to small dish of cold water and forms a pliable ball of caramel;



PREP TIME
20min



COOK TIME
30min



SERVES
10

FEATURING



the ball will hold its shape, but when squeezed firmly, it will flatten slightly.)

- Pour caramel over crust. Sprinkle crushed TOSTITOS® evenly over caramel. Let cool completely and refrigerate for 1 hour or until well chilled.
- Chocolate Mousse: Transfer chocolate chips to heat-safe bowl.
- In small saucepan set over medium heat, heat 1/2 cup cream until starting to simmer. Remove from heat and pour over chocolate chips (reserve saucepan). Let stand for 1 minute; whisk until smooth. Let ganache cool completely.
- In small bowl, using handheld electric mixer, beat remaining cream until stiff peaks start to form. Fold whipped cream into chocolate ganache to form a mousse. Spread mousse over caramel layer. Refrigerate for 1 to 2 hours or until mousse is well chilled and set.
- Glaze: Transfer chocolate chips to heat-safe bowl.
- In reserved small saucepan set over medium heat, heat cream until starting to simmer. Remove from heat and pour over chocolate chips. Let stand for 1 minute; whisk until smooth.
- Dip each TOSTITOS® Cantina Thin & Crispy into glaze, letting excess drip back into bowl. Arrange on parchment paper-lined baking sheet. Set aside to let chocolate harden.
- Drizzle remaining glaze over mousse layer; smooth top. Refrigerate for 1 hour or until glaze is set. Remove from pan and cut into 10 bars. Garnish each with a chocolate-dipped TOSTITOS®.