

RUFFLES® Bangin' Chocolate Candy Bars

Ingredients

- 3 cups RUFFLES® Original Potato Chips
- 1 cup honey
- 1 cup peanut butter
- 1 ½ cups chocolate chips
- 1 tbsp coconut oil

How to make it

1. Transfer RUFFLES® Original Potato Chips to large bowl. Fit another bowl on top of chips and press to finely crush chips.
2. In small saucepan set over medium heat, cook honey and peanut butter, stirring frequently, for 3 to 5 minutes or until smooth and melted. Pour over chips and stir until well coated.
3. Spoon mixture into 2 tbsp mounds on parchment paper-lined baking sheet. Freeze for 1 to 2 hours or until firm.
4. Shape mounds into bars and return to baking sheet. Freeze for 30 to 35 minutes or until firm.
5. In heat-safe bowl fitted over saucepan of barely simmering water, stir together chocolate chips and coconut oil until smooth and melted.
6. Using 2 forks, dip bars into melted chocolate mixture, letting excess drip back into bowl. Return to prepared baking sheet. Freeze for 10 to 15 minutes or until chocolate is set.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4-6

Made with



RUFFLES® Original Potato Chips