

TOSTITOS® No-Bake Chocolate Caramel Bars

Ingredients

Crust

- 1 ¼ cups graham cracker crumbs
- 1/4 cup melted unsalted butter
- 2 tbsp granulated sugar

Caramel Layer

- 1 oz (about 1 ½ cups) TOSTITOS® Cantina Thin & Crispy
- 1 cup granulated sugar
- 1/4 cup heavy or whipping (35%) cream
- 2 tbsp unsalted butter

Chocolate Mousse

- 1 cup dark chocolate chips
- 1 cup heavy or whipping (35%) cream, divided

Glaze

- 3/4 cup dark chocolate chips
- 1/3 cup heavy or whipping (35%) cream
- 10 (whole) TOSTITOS® Cantina Thin & Crispy
- Candy thermometer

How to make it

1. Crust: Line 9-inch square baking dish with parchment paper, with paper overhanging sides.
2. 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.
3. Caramel Layer: Meanwhile, in sealable bag or between 2 sheets of parchment paper, lightly



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	30 min	50 min	10

Made with



TOSTITOS® Cantina Thin & Crispy

crush TOSTITOS® Cantina Thin & Crispy.

4. 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.
5. 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; the ball will hold its shape, but when squeezed firmly, it will flatten slightly.)
6. Pour caramel over crust. Sprinkle crushed TOSTITOS® evenly over caramel. Let cool completely and refrigerate for 1 hour or until well chilled.
7. Chocolate Mousse: Transfer chocolate chips to heat-safe bowl.
8. 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.
9. 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.
10. Glaze: Transfer chocolate chips to heat-safe bowl.
11. 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.
12. 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.

13. 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®.