

# 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.



PREP TIME

**20min**



COOK TIME

**30min**



SERVES

**10**

## FEATURING



- 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.)
- 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®.