

## GUASTELLO'S VILLAGE MARKET

# Toasted Coconut Caramel Peanut Butter Snickers Bars

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Makes a 9 x 13 inch baking pan

### Ingredients

#### Bottom Layer

1 1/4 cups milk chocolate chips (or can sub dark chocolate or semi-sweet chocolate chips)  
1/4 cup creamy peanut butter

#### Nougat layer

1/4 cup coconut oil  
1/2 cup granulated sugar  
1/4 cup canned coconut milk  
1 1/2 cups marshmallow fluff  
1/4 cup peanut butter  
1/2 cup toasted coconut  
1/4 cup sweetened shredded coconut  
1 cup salted peanuts, roughly chopped  
1 teaspoon vanilla extract

#### Coconut Caramel

1 14-ounce bag of caramels  
1/4 cup coconut milk

#### Top chocolate layer

1 1/4 cups milk chocolate chips (or can sub dark chocolate or semi-sweet chocolate chips)  
1/4 cup creamy peanut butter  
1/4 cup toasted coconut  
1/4 cup sweetened shredded coconut

Thoroughly grease a 9x13 inch-baking pan. Melt 1 1/4 cups chocolate chips with 1/4-cup peanut butter in a saucepan or microwave, then pour into the baking dish and spread until even. Place in the fridge for 30 minutes or in the freezer for 15 minutes.

While the chocolate hardens make the nougat layer. Melt the coconut oil in a saucepan over medium heat. Add in sugar and coconut milk, stirring until dissolved and bring to a boil. Let cook for 5 minutes, stirring occasionally. Add in marshmallow fluff, peanut butter and vanilla, stirring until smooth. Turn off heat and fold in toasted coconut, sweetened coconut and peanuts, then pour over bottom chocolate layer. Let cool completely, about 30 minutes or 15 minutes in the fridge.

While nougat layer cools make the coconut caramel sauce. Combine the caramels and coconut milk in a saucepan over low heat. Let melt, stirring occasionally, until smooth, this took about 10 minutes for me. Pour over nougat layer and let cool completely, about 10 minutes.

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While the coconut caramel cools make the final chocolate layer. Melt 1 1/4 cups chocolate chips with 1/4-cup peanut butter in a saucepan, or microwave them, pour over caramel and spread until even. Sprinkle with the toasted coconut and let cool and harden completely.

Refrigerate for at least one hour before serving, then cut as desired. These can stay at room temperature, but they do get soft and gooey. My family personally likes them best right out of the fridge!

*Credit: [halfbakedharvest.com](http://halfbakedharvest.com)*