

Homemade Snickers Bars

Monica Glass, 10 Arts

Though this recipe is time consuming, these are totally worth the work!!

Caramel Layer

¼ cup + 2 T butter
½ cup + 2 T honey
¾ cup heavy cream
¾ cup milk
½ t salt
½ t vanilla extract
1 cup salted peanuts, finely chopped

Prepare a quarter sheet pan (13x9x2 or 12x8x2) with either a nonstick baking mat (silpat) or parchment sprayed with nonstick spray.

Combine all ingredients except the peanuts in a large saucepan, and, whisking every so often, cook to 250 F. Remove from heat, stir in the peanuts and pour the hot caramel onto the prepared sheet pan. Allow to cool, and then set up in the refrigerator for at least 2 hours before preparing the nougat.

Nougat Layer

1 cup (200 g) sugar
3 ½ Tablespoons (75 g) light corn syrup
¼ cup (62.5 g) water
Pinch salt
1 (30 g) egg white
¼ cup (62.5 g) peanut butter

Start by combining the sugar, corn syrup and water in a medium saucepan. Cook to 270F (132C).

Meanwhile, start whipping the egg whites with a pinch of salt to stiff peaks. When the syrup reaches 270F, turn the mixer speed to low and add the syrup to the egg whites pouring slowly in a stream down the side of the bowl. When all the sugar has been added, turn the mixer speed to high and continue to whip until it cools slightly. (It shouldn't cool completely because we want to be able to spread it easily.) Add the peanut butter, mixing only until incorporated. Do not over mix, as it can become crumbly.

Turn the mixer off and spread the nougat evenly over the caramel in the prepared pan. Chill the mixture until firm, at least 4 hours or overnight.

Finish

1 pound dark chocolate, tempered or melted

Using hot water and a sharp knife, cut the candy into desired equal sized bars (I like minis, 1 inch wide by 2 inches long), and place onto another baking sheet lined with parchment until ready to coat in chocolate. Allow the candy to chill in the refrigerator for at least another hour before dipping in chocolate.

Once completely set and firm, prepare the chocolate for dipping. Place the chocolate in a large microwave-safe bowl and microwave it until melted, stirring after every 30 seconds to prevent overheating. Stir the chocolate until completely melted but not hot. Line a baking sheet with parchment and set it nearby.

Or if you feel confident, temper the chocolate before dipping (you'll need a chocolate or candy thermometer):

Slowly melt the chocolate in the microwave in 30 seconds intervals until it reaches about 115 F. While continuously stirring with a rubber spatula, keep adding more solid chocolate until it cools to the about 82 F. Frequent stirring, equals good crystallization for tempering. Once cooled, slowly microwave in 5-7 second intervals to bring the chocolate up to the perfect temperature, between 88 and 91 F. Don't let it get above 91° F or you'll have to begin the process all over again. Now your chocolate is tempered and ready to dip. If the chocolate drops below 88 F, rewarm it gently to bring it back up.

Using two forks or dipping tools, submerge one bar in the melted chocolate, keeping the caramel layer on top and the nougat on the bottom. Remove the bar from the chocolate, allowing the excess chocolate to drip back down into the bowl. Place the dipped bar on the parchment lined sheet. Repeat dipping the remaining bars into the chocolate, and then place the bars in the refrigerator for 10 minutes to set the chocolate. Once set, the bars can be served immediately or stored in an airtight container at room temperature for up to a week.