



Taste of Home Chocolate Caramel Candy

Bottom:

- 2 tsp butter
- 1 cup milk chocolate chips
- 1/4 cup butterscotch chips
- 1/4 cup creamy peanut butter

Filling:

- 1/4 cup butter
- 1 cup sugar
- 1/4 cup evaporated milk
- 7 oz container marshmallow creme
- 1/4 cup creamy peanut butter
- 1 tsp vanilla extract
- 1 1/2 cups chopped roasted peanuts

Caramel Layer:

- 14 oz caramels
- 1/4 cup heavy whipping cream

Topping:

- 1 cup milk chocolate chips
- 1/4 cup butterscotch chips
- 1/4 cup creamy peanut butter

Line a 13 x 9 pan with foil and rub with butter. Combine chips and peanut butter in small saucepan and stir over low heat until melted smooth. Spread into pan and refrigerate until set.

Melt butter over medium heat in a small saucepan. Add sugar and milk. Bring to a gentle boil then reduce heat to medium-low. Cook and stir 5 minutes. Remove from heat and stir in marshmallow creme, peanut butter and vanilla until smooth. Add peanuts and spread over first layer, then refrigerate until set.

In a small heavy saucepan, combine caramels and cream and stir over low heat until melted and smooth. Cook and stir 4 minutes, then spread over filling and refrigerate until set.

For icing, combine chips and peanut butter in a saucepan and stir over low heat until melted and smooth. Pour over caramel layer and refrigerate 4 hours or overnight.