

Salted Caramel & Chocolate Bark

Ingredients

- 20 TOSTITOS® Cantina Thin & Crispy
- 1/2 cup butter
- 1/2 cup brown sugar
- 1/8 tsp salt
- 1/4 tsp vanilla extract
- 1/4 cup chocolate 70%
- 2 tbsp white chocolate

How to make it

1. In a small saucepan, melt butter and sugar together over medium heat.
2. Set aside and allow to cool for 15 minutes.
3. Melt dark chocolate in a small saucepan or microwave until it is a creamy texture.
4. Melt white chocolate in a small saucepan or microwave until it is a creamy texture.
5. Drizzle caramel, dark chocolate and white chocolate evenly over chips.
6. Sprinkle salt and cool for 10 minutes.



PREP
TIME
25 min



COOK
TIME
15 min



TOTAL
TIME
-



SERVING
-

Made with