



# chocolate salted caramel chips

As if potato chips weren't addictive enough, Lisa's taken them next level with the addition of chocolate, caramel and salt.

SERVES: 4-6



julie albert & lisa gnat

## ingredients

- 1 (14 oz) bag individually wrapped soft caramels, unwrapped
- 2 tbsp water
- 60 unflavoured kettle or rippled potato chips
- 1 (10 oz) bag milk chocolate chips
- 2 tbsp sea salt

print



## directions

1. Line 2 baking sheets with wax or parchment paper. Set aside.
2. In a medium bowl, combine caramels and water. Microwave for 30-second intervals, stirring after each, until smooth. Dip each chip halfway into the melted caramel and place on prepared baking sheet. When completed, place in refrigerator for at least 10 minutes.
3. In a medium bowl, microwave chocolate chips in 30-second intervals, stirring after each, until melted. Dip the caramel chips into the chocolate and place on baking sheet. Sprinkle with sea salt and place in refrigerator for at least another 10 minutes. Serve chilled or at room temperature.

*“Murder is like potato chips - you can't stop with just one.”*

— STEPHEN KING

