



Raspberry Caramel Blondie Bars made with Crunch®

Baked Good | Vegetarian | Dessert | Banqueting

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Makes: 12 - Blondies

3 cups Crunch® Pieces
12 RTU Blondie Bars

For Blondies:

2 cups Raspberry Sauce, warmed
2 cups Caramel Sauce, warmed
¼ cup Sea Salt
36 Raspberries, fresh
Powdered Sugar

Slightly warm caramel and raspberry sauces separately in the microwave oven.

Slice each blondie sheet into squares. Spread a thick layer caramel on top of each blondie.

Sprinkle the candy and 3-4 grains of sea salt on the caramel.

Drizzle the raspberry sauce across the caramel and finish with another 3-4 grains of sea salt.



Top with three fresh raspberries and lightly dust with powdered sugar.
