

# Frosted Fusions



Keep Cool & Fuse The Flavours

## Caramel Wafer Bar Recipe Card

A homemade treat inspired by everyone's favourite layered chocolate bars — crisp wafers, buttery caramel, and a silky chocolate shell.

### Ingredients

- 200g milk or dark chocolate
- 10–12 rectangular wafer biscuits
- 100g soft caramels or toffees
- 1 tbsp double cream or milk (to loosen caramel)
- Pinch of salt (optional, for salted caramel twist)



### Method

1. **Prep the moulds:** Freeze your chocolate bar moulds briefly.
2. **Marble layer:** Melt white chocolate and add dashes into moulds for marbling. Chill for 5 mins.
3. **Shell coating:** Melt milk or dark chocolate, pour into each mould, swirl to coat sides, then tip out excess. Chill until set.
4. **Caramel filling:** Warm soft caramels with cream until smooth. Layer into the mould over wafers.
5. **Repeat:** Add a second wafer and caramel layer if mould depth allows.
6. **Seal:** Re-melt chocolate and pour over to seal.
7. **Set & unmould:** Chill until firm, pop out your glossy, crisp caramel wafer bars.



### Tips & Notes

- **Crunch matters:** Choose fresh wafers — stale ones won't snap properly.
- **Flavour twist:** Try hazelnut cream between wafers, or add crushed nuts