

Christmas Crack

Ingredients

1 cup of butter

1 cup of brown sugar

Saltine crackers (enough to cover the bottom of a baking tray)

2 cups of chocolate chips

Directions

Preheat oven to 400 degrees

1. Line baking tray with foil or parchment paper
2. Place crackers in single layer on baking tray
3. Place brown sugar and butter in a med pot, cook on medium stirring frequently until butter melts, boil until mixture begins to darken, approx. 5min
4. Pour brown sugar over the crackers and spread mixture evenly over the crackers
5. Place in oven for 5 min until mixture boils again
6. Take out of the oven and place chocolate chips over the mixture and let sit until they are melted then spread evenly.
7. Place in fridge until set then cut into pieces then enjoy.



Submitted by Jody Valliere