

Cracker Candy

written by The Recipe Exchange | February 29, 2016

Ingredients

1 sleeve of saltines (~ 40 crackers +)
1 cup (2 sticks) butter (either salted or unsalted; do not use margarine)
1 cup + 2 Tbsp. firmly packed brown sugar (I prefer light)
1 bag chocolate chips (semi-sweet or milk chocolate)
1/2 to 3/4 cup toasted chopped pecans (or toasted chopped nuts of your choice)

Directions

Preheat oven to 350 degrees.

Line cookie sheet with foil & spray with non-stick cooking spray.

Line crackers end to end on sheet, breaking crackers to fit the end if necessary.

In a saucepan, melt butter on low heat. Once melted, add brown sugar and turn heat to medium. Continue stirring until boiling – then boil for 3 minutes (set timer).

Pour over crackers, spread evenly working quickly. Put sheet into oven – bake for 5 minutes.

Remove – pour chocolate chips over top – place a sheet of foil over and let melt for ~3 minutes.

Spread melted chocolate over the top evenly.

Add nuts to top – replace foil and refrigerate until set