

Christmas Crack

"I broke a toe one Christmas after eating this stuff....sugar high gone bad"

WARNING: DO NOT DANCE TO JINGLE BELLS AFTER EATING!

Ingredients

2 sticks butter

1 c. brown sugar

36 saltine crackers

1 1/2 c. milk chocolate chips

1 1/2 c. toasted pecans, almonds, peanuts (or whatever nuts you prefer)

Instructions:

1. Line cookie sheet with tin foil and lay out saltine crackers.
2. Spray surface of tin foil with cooking oil
3. Heat butter and brown sugar to boiling; boil for 4-6 minutes until very creamy and bubbly.
4. Pour butter and brown sugar mixture over crackers, spreading evenly. Bake at 375 degrees for 5 minutes.
5. Right after removing from oven, evenly spread chocolate chips over hot crackers with a spatula, creating a chocolate layer.
6. Workly quickly, sprinkle with nuts.
7. Refrigerate until hardened (1 hour) cool then break apart into bit sized pieces

Topping ideas:

Coconut

Pecans

Pretzels

Peppermint candy crushed

M&M's

Craisins

Raisins

Cashews

Pistachios
AND MORE!