

Chocolate Cracker Candy

1 cup sugar
1 cup salted butter (yes, REAL butter)
Saltine Crackers – between 1 and 2 sleeves
1 bag semi-sweet chocolate chips
Chopped pecans – or any other nut that you like

Line a cookie sheet with saltine crackers with the salt side up. If any spaces on the cookie sheet remain, break up crackers to fill the spots.

On top of stove, heat/boil 1 cup of sugar and 1 cup of butter until it gets thick in texture. (I melted the butter in the microwave first, it was quicker). Pour hot/thick mixture over crackers. Spread with a basting brush or spatula til all crackers are covered.

Bake this in the oven at 350 degrees for 8 – 15 minutes, until golden on top. Watch this carefully. Remove when it's golden on top, don't let it burn.

Sprinkle chocolate chips on top, spread with the same brush or spatula. They'll melt as you go. Sprinkle nuts on top of the chocolate. Place a piece of wax paper on top of nuts and smooth to "secure" them in the chocolate. Leave the wax paper on top of the mixture and place in the refrigerator for several hours to set and harden.

Take the pan out, pry one corner with a knife and break into chunks with your hands (and try not to eat it all before serving!)