

Caramel Chocolate Crack by Lynn's Recipes



Lynn demonstrates a very simple sweet treat that is perfect for the Christmas and the Holidays. These combine the delicious sweet and salty flavors.

Ingredients:

- Saltines (usually one sleeve)
- 12 ounce bag of semi-sweet chocolate morsels
- 1 cup brown sugar
- 2 sticks butter

Preheat oven to 400°.

Line a cookie sheet with foil and arrange the saltine crackers evenly on the foil.

Bring brown sugar and butter to a boil in a heavy bottom saucepan. As soon as it is blended, take it off the heat to avoid a burned taste.

Pour evenly over the crackers, using a spatula to cover all the crackers.

Bake at 400° for five minutes. It should be bubbly. Turn the oven off.

Sprinkle the bag of chocolate morsels over the mixture and put it in the still hot oven for a couple of minutes. Chips will begin to look shiny.

Smooth with spatula and refrigerate. Break apart and serve.

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