

Sweet and Saltines •

Ingredients

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| Saltine crackers | 2-3 sleeves | Lindt milk chocolate bars | 8 oz |
| Kerrygold butter | 2 sticks (1 cup) | Crushed nuts or pretzels | 1/4 cup |
| Light brown sugar | 1 cup | Cooking spray | as needed |

Directions

Preheat oven to $425^{\circ}F$ — Line a large cookie sheet with foil and **cooking spray** — Prepare a second large cookie sheet with crushed ice — Crush **nuts** and/or **pretzels**; set aside in *Small Bowl #1* — Break apart **chocolate bars** into 1 inch pieces; set aside in *Medium Bowl #1* — Have a candy thermometer ready

1. Arrange **saltine crackers** in a single layer, salt side down, on the prepared sheet.
2. In a medium saucepan, combine 2 sticks (1 cup) **butter** and 1 cup **brown sugar**.
3. Heat the mixture over medium heat, stirring constantly until the **butter** is completely melted and the **sugar** is dissolved.
4. Once the mixture starts to bubble, stop stirring and let it cook undisturbed. Cook until it reaches $285^{\circ}F$ (soft-crack stage) on a candy thermometer, about *3-5 minutes*. Watch for visual cues: the caramel should be a deep golden brown color and have a smooth, glossy appearance. You may see wisps of smoke starting to form.
5. Immediately remove from heat and pour evenly over the arranged **crackers**. Work quickly as the caramel will start to set.
6. Bake for *3-5 minutes* until the caramel is bubbly all over. Watch carefully.
7. Remove from oven and quickly arrange **chocolate** (*Medium Bowl #1*) over the top.
8. Wait about *1 minute*, then spread the melted **chocolate** evenly.
9. Sprinkle crushed **nuts** and/or **pretzels** (*1/4 cup, Small Bowl #1*) over the melted **chocolate**.
10. To cool quickly, place the hot cookie sheet with the crackers on top of the ice-filled sheet. For faster setting, place in the freezer if possible.

11. Once cold but not frozen, break into pieces.
12. Store in an airtight container.