

# Sweet and Saltines •

## Ingredients

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  $425^{\circ}\text{F}$  — 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  $285^{\circ}\text{F}$  (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.