



# Christmas Crack

PREP & COOKING TIME: 30 MIN

## Ingredients

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Saltine crackers

1 cup sugar

1 stick butter

Chocolate chips

Peppermint candy (I used candy canes) - crushed



## Directions

1. Line a jelly roll pan with foil. Butter the foil, and fill with saltine crackers. Place them as closely together as you can.
2. Bring one cup sugar and one stick butter to a boil. Pour this over the crackers.
3. Bake for about 10 minutes in a 400\* oven.
4. Remove from oven and pour one large bag of chocolate chips over them. After a few minutes spread the melted chocolate evenly. Sprinkle with crushed peppermint candy.
5. Cool in refrigerator, and mark in squares. (Do this before it gets too hard.)



Break into pieces and keep cool till you're ready to enjoy.  
Or fill a pretty holiday cup, wrap in cello and fasten with a bow