

Chocolate Caramel Crisps

1 C butter
1 C light brown sugar
1 ½ tube salted saltine crackers
1 C chocolate chips
½ C finely chopped almonds or other nuts
A pinch of sea salt

Preheat oven to 425.

Line cookie sheet (one with an edge on all 4 sides) with aluminum foil; put one layer of saltine crackers on the cookie sheet. (Make sure cookie sheet is big enough to hold all the crackers.) Sprinkle sea salt on crackers.

In non-stick pan, melt butter slowly; then stir in sugar (use a wire whisk to blend); let it come to a boil (light and foamy) for 3 mins. Pour mixture over saltine crackers, spread so that all the crackers are covered with this mixture.

Put in oven for 4 mins. or until it turns dark golden brown—not burnt. Crackers will be floating on the bubbling caramel. Take out of oven and straighten out the crackers so that it's a single layer. Sprinkle chocolate chips over entire sheet—let it soften, then spread chocolate evenly and sprinkle with nuts.

Let it cool on cookie sheet until it's hard enough to lift out, then cool on aluminum sheet until chocolate has harden. Then break the sheet up in diagonal pieces.

***NOTE:** I use light brown sugar so I can see the color change when it's in the oven. It should be crispy like toffee—if caramel is soft, then you need more time in oven.

***NOTE:** Don't stir caramel when it's boiling for the 3 mins. It should be light and foamy. If you boil too long, then butter and sugar will separate. You can still use it but it will be very difficult to spread because the sugar is going into that harden stage.