

Cracker Candy

Prepared by: Melanie Metzger

Original recipe from: Laura Bushong

1 c. butter

1 c. sugar

1 sleeve saltine crackers

1 12oz pkg. of chocolate chips - "milk chocolate morsels" melt the best

1 12oz pkg. of peanut butter chips

Preheat oven to 400.

Line a cookie sheet with foil. (10" x 15")

Cover with saltine crackers lined up in rows, side-by-side.

(5 crackers x 7 $\frac{1}{2}$ crackers)

Melt butter on stove and then add sugar. Bring to a boiling point, bubbling.

Pour this over the crackers so that they are covered with it completely.

Put in the oven for about 7 minutes until it is light golden.

Sprinkle choc chips all over and put back in oven for just a minute to help melt the chips. Spread this smooth.

Sprinkle the peanut butter chips and place in oven a minute to help them melt. Then spread evenly over the top of the chocolate.

Let it cool. Place in the refrigerator to harden. Break into small pieces.

