

Graham Cracker Almond Delights

1 box graham crackers

¾ cups coarsely chopped almonds

1 cup butter

½ cup granulated sugar

Preheat oven to 350 degrees. Grease 10x15 cookie sheet with sides, then line cookie sheet with foil. Break graham crackers along scored lines and place on cookie sheet with sides touching covering entire cookie sheet. Put butter and sugar into sauce pan. Heat, stirring constantly about 3 minutes until mixture is bubbly and looks foamy. Watch carefully because if you overcook, it will be too thick. It is done when it has a foamy look. Pour butter slowly over crackers so all the crackers are covered. Sprinkle nuts over all, making sure all crackers have nuts on them. Bake about 8 minutes. Cookies are done when top has a foamy look. Remove from oven and cool. Store in airtight container. Try to eat just one. . .impossible.

(Recipe from Kathryn Novak)