



The Grown-Up Girls Guide to Looking Good and Feeling Great

Sweet and Saltines

Recipe adapted from Home Cooking with Trisha Yearwood

20 servings

Ingredients

Cooking spray

35 to 40 saltine crackers

2 sticks (1 cup) butter

1 cup light brown sugar

8 ounces semisweet chocolate chips (about 1 1/3 cups)

Directions

Preheat the oven to 425 degrees F.

Line 1 large or 2 small jelly-roll pans with aluminum foil, spray with nonstick spray and arrange the saltines salt-side down in a single layer. In a medium saucepan, melt the butter and brown sugar together and boil until it turns a caramel color, a few minutes. Remove from the heat and pour over the crackers, covering them evenly.

Put the jelly-roll pan into the oven and bake for 3 to 5 minutes, or until just bubbly, watching carefully. Remove from the oven and pour the chocolate chips over the crackers. When the chips melt a bit, spread them over the crackers with a knife.

Transfer the pan to the freezer for 15 to 20 minutes, or until completely cold. They will form one big sheet. Break up into pieces. Store in an airtight container.