

CRUNCHIE CHOCOATE BARK

- 40 soda crackers
- 1 cup butter
- 1 ⅓ cups light brown sugar (firmly packed)
- 2 cups semi-sweet chocolate chips
- ½ cup pecans (toasted & chopped).

Instructions:

1. Preheat oven to 350°F (175°C).
2. Place crackers on a greased, parchment paper-lined baking sheet so that the entire surface is covered.
3. In a saucepan, melt butter on low heat. Once melted, add brown sugar and turn heat to medium. Continue stirring until boiling, then boil for 3 minutes.
4. Pour the caramel over the crackers, spreading evenly with a spatula. Bake for 5 minutes. Pour the chocolate chips over the crackers and cover with tin foil for 3 minutes.
5. Remove the foil and spread the softened chocolate over the top evenly. Sprinkle with pecans, cover with foil, and freeze for 1 hour.
6. Break the bark up into pieces. Enjoy 🍫

