

# HUNTER'S CHRISTMAS CRACK

## INGREDIENTS



- 35-40 saltine crackers
- 1 cup butter
- 1 cup brown sugar
- 2 cups semi-sweet chocolate chips
- 1/2 cup chopped pecans

## DIRECTIONS

1. Preheat oven to 400 degrees. Line a 10×15 inch baking sheet with aluminum foil and spray with cooking spray.
2. Place your saltine crackers in even rows and set aside.
3. In a saucepan over medium high heat melt the butter and brown sugar and whisk and let it boil for a few minutes.
4. Pour over the saltines and spread out and bake in the oven for 5 minutes. Remove from the oven and sprinkle with chocolate chips and let it sit.
5. Spread the chocolate over the Saltines and sprinkle with chopped pecans and let it harden. Cut into pieces and serve