

Bubbie's Space

Christmas Crack



Ingredients

- 40 saltine crackers (about 1 sleeve)
- 1 cup (2 sticks) unsalted butter
- 1 cup packed light brown sugar
- 2 cups semi-sweet chocolate chips
- Holiday sprinkles (or crushed candy canes)

Instructions

1. Preheat oven to 350°F (175°C).
2. Line a 10×15-inch baking sheet with parchment paper. Arrange saltine crackers in a single layer, edge to edge.
3. In a medium saucepan, melt butter and brown sugar over medium heat. Bring to a gentle boil and cook for 3–4 minutes, stirring constantly.
4. Carefully pour the hot toffee mixture over the crackers and spread evenly.
5. Bake for 5–6 minutes, until bubbly.
6. Remove from oven and immediately sprinkle chocolate chips over the top. Let sit for 2–3 minutes, then spread the melted chocolate into an even layer.
7. Top with holiday sprinkles (or crushed candy canes).
8. Let cool completely, then break into pieces.

Sweet ♡ Salty Crunchy & Totally Addictive!

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