



Mystery Brickle

A sweet and salty toffee-like candy with a secret ingredient!

- Approximately 48 saltine crackers (spoiler alert: this is the secret ingredient!)
- 1 cup unsalted butter
- 1 cup light brown sugar
- 12-18 oz semisweet chocolate chips
- 1 cup chopped pecans or walnuts
- Flaky sea salt

Instructions:

Preheat oven to 350 degrees. Line a large rimmed baking sheet with foil and coat with cooking spray. Arrange the crackers in one even layer on the pan.

Bring butter and brown sugar to a boil over medium heat and continue to boil for about 3 minutes. Pour this mixture evenly over crackers, coating them completely.

Bake at 350 degrees for 5 minutes or until mixture boils and crackers float. Remove from oven and immediately sprinkle with chocolate chips. Return pan to the oven for 1 minute to soften chocolate chips. Spread the now-melted chocolate chips to evenly cover the surface. Sprinkle with nuts, sea salt or any other desired toppings.

Allow to cool to room temperature then refrigerate until cold, about 1 hour. When the brickle is cold, snap it into shards and pieces for serving. Store in an airtight container in the refrigerator.

Recipe adapted from: *Traditions: A Taste of the Good Life*, Copyright 1983

