



This bar is so addictive and easy to make, your family will be asking for it again and again. With the combination of nuts, caramel, and chocolate, how can you go wrong! This cookie bark literally takes minutes to make and the toppings can change according to your mood.

Christmas Crack

Ingredients

36 to 42 saltine crackers
1 cup unsalted butter
1 cup brown sugar
1 1/2 cups chocolate chips
1/2 cup salted caramel chips
1/2 cup Skor toffee bits
1 cup nuts of choice, toasted and roughly chopped
1/2 cup peppermint icing or melted white chocolate

Instructions

Preheat your oven to 375°F, spray your cookie sheet with non-stick spray, and line with parchment paper. Place the crackers side by side on the parchment paper and set them aside. In a medium saucepan combine the butter and sugar. Bring to a boil, melting the sugar into the butter.

Pour over the crackers and bake for 5 minutes in the preheated oven. Remove from the oven and sprinkle the chocolate and salted caramel chips on top. Let it stand for a few minutes until the chips start to melt. Using a spoon, spread it evenly over the crackers. Top with the chopped nuts (I used pecans) and the toffee bits. Drizzle with peppermint icing or melted white chocolate.

(To make peppermint icing, mix together 1 cup confectioner's sugar, 1 tablespoon meringue powder, a few drops of peppermint extract (to taste), and water to achieve the required consistency. Transfer to a piping bag and snip the end to make a hole for drizzling. To melt the white chocolate place in a microwave-safe dish and microwave for 10-second intervals until melted.)

Cover with a sheet of plastic wrap and place the cookie sheet in the refrigerator. Cool the bark overnight until firm. Break into pieces. Store in an airtight container in the refrigerator.

The number of servings will depend on how big or small you break the bark. Note: You can add any kind of toppings you want to this bark.