



From the Kitchen of:

Preheat oven to 400°

1 sleeve Saltines

3/4 cup brown sugar

3/4 cup chopped nuts

Spray the lined cookie sheet very lightly with cooking spray. Cover cookie sheet

with saltines. Boil sugar and butter for 3 minutes. Pour mixture over saltines and

spread evenly. Bake at 400° for 5 minutes. Remove from oven.

Sprinkle with chocolate chips. Let set 1 minute, then spread melted chips with spatula. Sprinkle 3/4 cup chopped nuts over this and press down lightly. Cut on diagonal immediately or cool until firm, then break up; pieces can be frozen.