



Saltine Chocolate Pieces

Preheat oven to 400°

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| 1 sleeve (about 37) Saltine crackers | 12 oz. (2 cups) semi-sweet chocolate chips |
| $\frac{3}{4}$ cup brown sugar | 1 cup butter (not margarine) |
| $\frac{3}{4}$ cup chopped nuts | |
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Line a 10x15 cookie sheet with foil; spray very lightly with cooking spray. Cover cookie sheet with saltines. Boil the sugar and butter for 3 minutes. Pour mixture over saltines and spread evenly. Bake @ 400° for 5 minutes. Remove from oven.

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