

## *Idiot's Kitchen Recipe – Chocolate Brickle*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – from the St. Petersburg Times



### Ingredients:

40 or more Saltine Crackers  
1 cup (2 sticks) unsalted butter  
1 cup brown sugar, lightly packed  
1 (12 ounce) package semi-sweet chocolate chips  
½ - ¾ cup pecans, finely chopped

Aluminum Foil and Non-Stick cooking spray needed for the pan.

### **Preheat the oven to 400 degrees.**

Cover a large sheet pan with sides with aluminum foil. Spray the foil lightly with non-stick cooking spray. Place saltine crackers in a single layer on the foil lined pan. Do not overlap the crackers.

Melt 2 sticks of unsalted butter and 1 cup lightly packed brown sugar in a sauce pan over medium heat. Once the butter has melted and the sugar has dissolved bring the liquid up to a full boil. Boil, stirring constantly for 3 minutes.

Carefully pour the bubbly butter sugar liquid over the top of the crackers. Spread it out over the top of the crackers but don't worry if not every part of the surface is covered.

### **Bake at 400 degrees for 5 minutes.**

When the crackers come out of the oven, sprinkle 1 (12 ounce) package of chocolate chips over the top. Let the chocolate chips sit for a few minutes until they start to melt. Use a knife or spatula to spread the melted chocolate completely over the surface of the crackers. Top with finely chopped pecans and **refrigerate for at least 4 hours to harden.**

Remove from the foil and break into pieces.

Chocolate Brickle will keep for at least a week in an airtight container in the fridge.