



## Recipe for: Chocolate Bark

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- 1 sleeve of saltines**
- 1 cup of butter**
- 1 cup of light or dark brown sugar**
- 16 oz. semi-sweet chocolate chips**
- Crushed pecan or walnuts (optional)**

***Submitted by  
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Preheat oven to 400 degrees F.

Line baking pan with non-stick paper or foil. Spray with non-stick cooking spray.

Arrange saltines with salty side up. In sauce pan bring butter and brown sugar up to boil. Cook for 3 minutes. Carefully pour mixture over crackers and spread evenly over crackers. Bake for about 5 minutes until bubbly.

Remove crackers and quickly top with chocolate pieces. Spread evenly over the top of crackers with spatula. If desired sprinkle nuts on top and press in gently. Otherwise they will fall off. Let pan cool and then refrigerate. I put in freezer because when ready to break apart it is easier for unevenly break.

Enjoy.