
Halloween Crack

1 sleeve of saltine crackers
1 cup butter
1 cup brown sugar
10oz bag of milk chocolate chips
Halloween candy: eyes,
candy corn, reeses pieces, etc

- 1 Preheat oven to 350*
- 2 Line a baking sheet with parchment paper and line the saltines up in rows
- 3 Melt the butter and brown sugar in a sauce pan over medium heat and bring to a boil. Boil for 2-3 minutes, stirring constantly, until it thickens.
- 4 Pour the butter mixture over the crackers and spread out with a rubber spatula
- 5 Bake in preheated oven for 4-5 minutes
- 6 Remove from oven and sprinkle chocolate chips evenly over crackers.
- 7 Let the chocolate sit for about 5 minutes then using a spatula, spread out evenly.
- 8 Top with fun Halloween candy such as eyes, candy corn, reeses pieces, etc.
- 9 Refrigerate until the chocolate has hardened and then break into pieces and enjoy!