

chocolate bark

**1 SLEEVE SALTINE
CRACKERS
(UNSALTED TOPS)**

**2 STICKS OF BUTTER
(UNSALTED)**

1 CUP SUGAR

**1 BAG (12-OZ)
CHOCOLATE CHIPS**

**TOPPING OF YOUR CHOICE
(OR LACK THEREOF)**

Preheat oven to 400°

Cover a medium-sized cookie sheet with a big slice of tin foil. Line up saltine crackers so the surface is covered. Fold tin foil into rims around the crackers if they do not reach the edge of the cookie sheet.

In a saucepan over medium heat, melt the butter and sugar together. Bring to a boil, let simmer without stirring for 3 minutes, or until golden brown.

Remove caramel sauce from heat, carefully pour until covering all crackers. Gently push them back into place with a spoon if necessary.

Bake 7 minutes. Remove from oven, let cool for a few minutes, then pour chocolate chips across surface, smoothing with a spatula until completely covered.

Add toppings if desired (crushed candies, nuts, pretzels, marshmallows, etc.) Refrigerate for at least 1 hour or until hard. Break into 2-inch pieces to serve.
