

SBY Holiday Recipes



Christmas Bark



Jack Heath

Instructions:

1. Preheat oven to 350 degrees
2. Line a cookie sheet (with sides) with aluminum foil, PAM spray the foil.
3. Line with a single layer of Saltine crackers (uses approximately 40 crackers depending on size of cookie sheet [1 sleeve+])
4. Melt 2 sticks of butter and 1 Cup Sugar, stirring constantly. Bring to a boil, continue stirring for 2 minutes.
5. Remove from heat, pour over crackers and spread evenly with a spatula. Bake in oven for 10 minutes.
6. Remove from oven, pour 12 oz. bag of chocolate chips over mixture. (Mini chips spread better and soften quicker).
7. Let this sit about 10 minutes before spreading the melted chocolate evenly over all the crackers.
8. Refrigerate until hard then using your hands, break "bark" into small pieces. Cover and Store in cool place until needed.
9. NOTE: Make different batches with milk chocolate chips as well as semi-sweet chips. Melt some white chocolate or peanut butter chips in microwave then drizzle over finished bark for added "oomph!" Decadently delicious!

PREP TIME: 20 MINUTES
MAKES: 1 COOKIE SHEET'S
WORTH OF BARK

Ingredients:

- ALUMINUM FOIL
- PAM
- BOX OF SALTINES
- 2 STICKS OF BUTTER
- 1 CUP OF SUGAR
- 12 OZ. BAG OF CHOCOLATE CHIPS