

Carmel Crackers

Line a cookie sheet (with sides) with parchment paper. Place Club Crackers in a single layer and top with finely chopped pecans (or other nuts).

Melt 1 c. butter, 3/4 c. sugar until melted, but not cooked. The butter and sugar should not separate in the pan. Add 1 tsp vanilla.
Ladle over crackers/pecans.

Bake 350 degrees for 15 minutes. The finished product should be bubbly and slightly dark in color. Start checking for doneness at about 13 minutes and then every minute. They can get too done in a short length of time. Let cool in pan. I then transfer to a sheet of paper towels to absorb any extra butter. Store in air tight container.

Enjoy. Any questions, call Jo Cornell 830-693-7756