



Black Forest Cracker Cookies

16 (2-inch square) salted crackers
1/2 cup unsalted butter
1/4 cup light brown sugar
1/4 cup dark brown sugar
1 cup dark or semi-sweet chocolate chips
1/3 cup chopped walnuts or pecans
1/4 cup chopped dried cherries or cherry flavored cranberries

Preheat oven to 400 degrees F. Line an 9-1/2-inch baking pan with foil; spray with nonstick cooking oil spray. Set aside.

Place crackers brown side down in a single layer over the foil lined pan bottom.

In a medium sized saucepan, bring the butter and light and dark brown sugar to a boil; cook about 3 minutes while stirring until mixture is a caramel color. Pour and spoon the mixture over the crackers; spread to cover evenly.

Bake in preheated 400 F degree oven for about 5 to 6 minutes; mixture will have bubbles forming.

Remove from oven; sprinkle chocolate chips over the top; let chips melt about 3 minutes. With the back of a large spoon; spread the melted chocolate evenly over the bottom. Sprinkle with the chopped nuts and chopped cherries. Let cool slightly. Place cooled pan into refrigerator until chocolate is hardened.

Remove foil. With a long sharp knife, cut into 2" squares or irregular shaped pieces. Yield: about 16 squares

Cook's Note: The butter sugar mixture is very hot; use the back of a spoon to spread it over the crackers.

About the Recipe: These cracker cookies are very easy to make and can be broken into small irregular shapes and carefully cut into squares. They taste like chocolate covered toffee candy topped with crunchy walnuts and soft flavorful cherries.