



Christmas Crack

by: **JENNY KELLER**
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INGREDIENTS

1-1/4 sleeves Ritz Crackers (about 45 crackers)
1 cup brown sugar
1/2 cup butter
1/3 cup creamy peanut butter
1-1/2 cups semi-sweet chocolate chips

DIRECTIONS:

1. Preheat oven to 425 degrees.
2. Line a 9 x 13 pan with foil and spray lightly with nonstick spray.
3. Line pan with Ritz Crackers. They won't fit perfectly but aim for a mostly even layer. Breaking them into pieces will help!
4. Over medium heat melt butter, peanut butter, and brown sugar until the sugar has just dissolved. Pour mixture over the Ritz crackers and spread evenly to distribute.
5. Place in the oven at 425 for about 5 minutes until it just starts to bubble.
6. Remove from the heat and top with chocolate chips.
7. Let the chocolate chips sit for about 1 minute, then using a spatula or knife, spread evenly across the top of the pan.
8. Place in the freezer for about 15 minutes.
9. Break apart and enjoy!



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