

## CHOCOLATE CRACKER FREEZER COOKIES

Saltine Crackers (approximately 1  $\frac{1}{2}$  sleeves)

2 sticks butter

1 cup sugar

Chocolate chips (16 oz - about 2 cups)

Chopped walnuts or cashews - about 1 cup

Foil line a cookie sheet (with sides) - (put foil shiny side up) - fold the foil up the edges so the syrup does not run off into the oven or stick to the cookie sheet. You may have to break some crackers for along the edges)

Melt butter and add sugar. While stirring bring to a boil for 3 minutes.

Spread the syrup on crackers evenly. Bake in 350 degree oven for 15 minutes.

Remove from oven. Sprinkle with chocolate chips. As chips melt, spread chocolate, thus icing the cracker mixture. Then sprinkle with chopped nuts, lightly pressing nuts into the chocolate.

Place cookie sheet level into freezer for 30 minutes. Remove and break apart like peanut brittle. (Can be stored in Tupperware-like container at room temperature or in refrigerator.)

Enjoy