

Impossible Candy

1 stack saltines
2 sticks butter
1 c. brown sugar
1 bag Nestles morsels



Preheat oven to 350°

Place the stack of saltine crackers on a foil lined jellyroll pan. (They should fit perfectly)

Carefully melt the butter and sugar stirring constantly. After mixture comes to a boil, continue cooking for three minutes (continue to stir and BE CAREFUL, this mixture can burn you severely!)

Pour mixture over crackers.

Place in preheated 350° oven for approximately 7 minutes. Watch carefully so it does not burn.

Remove from oven and sprinkle chocolate morsels over entire pan. The heat from the sugar/butter mixture should cause the chips to melt. Use the back of a spoon or spatula to smooth the chocolate completely.

Cool in fridge or freezer, break up and eat!!!

The timing of each step is important in keeping your candy smooth and “grit free.” Under cooking will leave the sugar/butter mixture chewy, sticky, and grainy. Over cooking will give a burnt taste.

