

How to Make the Best Candy Crack: Sweet, Crunchy, and Impossible to Resist

This candy crack recipe stands out for several reasons:



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 sleeve of saltine crackers
- 1 cup unsalted butter
- 1 cup brown sugar
- 2 cups semi-sweet chocolate chips
- 1 cup chopped nuts (optional)
- Sea salt for sprinkling

DIRECTIONS

1. Growing up, my family had a tradition of making candy crack during the holidays. It was a time when the kitchen was filled with laughter, the aroma of melting chocolate, and the sound of crinkling wrappers. This delightful treat became a staple at our gatherings, and every bite brings back fond memories of family and joy. Today, I want to share this recipe with you, so you can create your own sweet memories.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-best-candy-crack-sweet-crunchy-and-impossible-to-resist/>