

Caramel Crunch Crackers (Sweet, Buttery, Irresistible!)

Crunchy, caramel-coated, and totally crave-worthy-these



OVEN
250°F

TIME
3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 bag (9 oz) oyster crackers - small, crisp, and perfect for coating
- 1/2 cup unsalted butter - for that rich, caramel base
- 1/2 cup packed brown sugar - brings molasses depth
- 1/4 cup granulated sugar - balances sweetness
- 1/4 tsp baking soda - gives that light crackle texture
- 1/2 tsp vanilla extract - rounds out the flavor
- Pinch of salt - to enhance every bite

DIRECTIONS

- 1.** Preheat & Prep: Heat your oven to 250°F (120°C) and line a rimmed baking sheet with parchment paper or a silicone mat.
- 2.** Make the Caramel: In a saucepan over medium heat, melt the butter. Add both sugars and stir until smooth and glossy. Let the mixture come to a gentle boil for 2-3 minutes, undisturbed.
- 3.** Finish the Caramel: Remove from heat and quickly stir in the baking soda, vanilla, and salt. It will foam slightly-that's normal and helps create that signature crunch.
- 4.** Coat the Crackers: Place the oyster crackers in a large bowl and pour the hot caramel over. Toss gently with a spatula until every cracker is evenly coated.
- 5.** Bake to Perfection: Spread the coated crackers onto your prepared baking sheet in an even layer. Bake for 30 minutes, stirring every 10 minutes to ensure even caramelization.
- 6.** Cool & Crunch: Once golden and crisp, let them cool completely. The caramel hardens as it cools, giving you that perfect crunch.

TIPS FOR SUCCESS

Work quickly once the caramel is ready-cool caramel thickens fast.

Stir often while baking to prevent clumping.

Let cool fully before storing or eating to ensure crunchiness.

