

## Jason Griffith's Irresistible Cracker Candy: A Sweet & Salty Treat

The Sweet History of "Christmas Crack"



**OVEN**  
**350°F**

**TIME**  
**3 min**

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### INGREDIENTS

- 1 sleeve (about 40-45) saltine crackers
- 1 cup (2 sticks) unsalted butter
- 1 cup packed light brown sugar
- 1 teaspoon vanilla extract
- 2 cups semi-sweet chocolate chips
- Optional toppings: 1/2 cup chopped pecans, sprinkles, or flaky sea salt

### DIRECTIONS

1. Let's get this easy "crack" candy baking!
2. Prepare : Oven & Pan: Preheat your oven to 350°F (175°C). Line a 13x18 inch rimmed baking sheet (jelly roll pan) with parchment paper or heavy-duty aluminum foil. If using foil, lightly grease it with cooking spray.
3. Arrange : Crackers: Arrange the saltine crackers in a single layer on the prepared baking sheet, fitting them as closely as possible to cover the entire surface. You may need to break a few to fill in gaps.
4. Make the : Toffee: In a medium saucepan, combine the butter and packed light brown sugar. Cook over medium heat, stirring constantly, until the butter melts and the mixture comes to a boil. Once boiling, continue to boil for exactly 3 minutes, stirring frequently to prevent scorching. The mixture will darken slightly and thicken.
5. Add : Vanilla: Remove the saucepan from the heat and immediately stir in the vanilla extract.
6. Pour : Over Crackers: Carefully and quickly pour the hot toffee mixture evenly over the arranged crackers, spreading it with a heat-proof spatula or knife to coat all the crackers. Don't worry if it doesn't look perfect yet; it will spread more in the oven.
7. Bake: Place the baking sheet in the preheated oven and bake for 5-7 minutes, or until the toffee is bubbly and slightly darker around the edges.
8. Melt : Chocolate: Remove the pan from the oven. Immediately sprinkle the chocolate chips evenly over the hot toffee. Let stand for 3-5 minutes to allow the chocolate chips to soften and melt.

9. Spread : Chocolate & Add Toppings: Use an offset spatula or the back of a spoon to gently spread the melted chocolate evenly over the toffee-coated crackers. If using optional toppings like chopped pecans or sprinkles, sprinkle them over the melted chocolate now.
10. Chill & : Break: Let the cracker candy cool at room temperature for about 30 minutes, then transfer it to the refrigerator to chill for at least 1-2 hours, or until completely firm. Once firm, carefully lift the entire slab of candy from the pan using the parchment paper/foil. Peel away the paper/foil, then break the candy into irregular pieces.
11. Store: Store in an airtight container.

## SWAPS & NOTES

**Crackers:** While saltines are classic for their salty contribution, you can experiment with Ritz crackers for a buttery base, or even graham crackers for a s'mores-like twist.

**Butter:** Unsalted butter is preferred to control the saltiness, but salted butter can work (you might want to omit the extra pinch of salt in the toffee if using salted butter).

**Brown Sugar:** Packed light brown sugar gives the best toffee flavor.

Dark brown sugar will result in a deeper, more molasses-like taste.

## TIPS FOR SUCCESS

**Prep is Key:** Have all your ingredients measured and your pan lined before you start the toffee.

Once the toffee is boiling, you'll need to work quickly.

**Boil Time is Crucial:** Boiling the butter and sugar for exactly 3 minutes is important for the right toffee consistency - firm but not too hard.

**Don't Stir While Boiling (Much):** After it comes to a rolling boil, stir just enough to prevent scorching, but avoid excessive stirring to prevent crystallization.

