

Easter "Crack"
From momenvy.co

Ingredients

- 1 cup of brown sugar
- 1 cup of butter
- 1 sleeve of saltines (salted)
- 1/2 cup of melted peanut butter
- 1 bag of milk chocolate chips
- 1/4 cup of melted white chocolate
- 1/4 cup of melted purple candy melts
- 1/4 cup of melted blue candy melts
- Half a bag of Reese's Pieces Eggs crushed (or more if you prefer extra pieces)
- Sprinkles



Materials

- Parchment Paper
- Jelly-Roll Pan
- Sauce pan
- Spatula
- Off-Set Spatula (not required but helpful)

Directions

1. Line the jelly-roll pan with a piece of parchment paper
2. Line the bottom of the pan with saltine crackers.
3. Melt butter and sugar in saucepan over medium/high heat.
4. Bring to a boil.
5. Boil for 3-5 minutes. Until a nice golden color.
6. Pour over the saltines.
7. Spread caramel to cover.
8. Place in a 350 degree oven for 3-5 minutes (or until bubbly)
9. Crush Reeses Pieces Eggs. I used a meat tenderize. A rolling pin or food processor would work as well. Don't turn it into powder, just broken up some.
10. Take crackers out of the oven.
11. Pour melted peanut butter over the crackers.
12. Spread the peanut butter over the saltines.
13. Pour the chocolate chips over the peanut butter layer.
14. Place back into the oven for about a minute.
15. Take out of the oven and use a spatula/off-set spatula to spread the chocolate evenly. Be careful not to swirl the peanut butter and chocolate too much.
16. Swirl melted white chocolate, purple candy melts, and blue candy melts over the saltines.
17. Add sprinkles.
18. Add crushed Reeses Pieces Eggs.
19. Cool.
20. Cut up and enjoy!