



SALTED CARAMEL CRACKER BITES

From the kitchen of Mom Dudley

Ingredients:

1 9 oz Oyster Crackers
1 cup Butter (2 sticks)
1 cup Brown Sugar
2 tsp Vanilla Extract
½ tsp Cinnamon
1 tsp Salt

Directions:

Preheat oven to 350 degrees and line a baking sheet with parchment paper.

Pour crackers onto parchment paper and spread into an even layer. In a medium saucepan, melt butter; then stir in brown sugar, vanilla, and cinnamon.

Bring to a boil continuously stirring. Cook the bubbling mixture for 2 - 3 minutes until it thickens and lightens in color.

Remove from heat and immediately pour over crackers. Fold into the crackers until evenly coated. Top with salt.

Bake for 8-10 minutes.

Allow crackers to cool then break into small clusters. Store in an airtight container.

Enjoy!