

Saltine Nutty Cherry Candy Treats

Ingredients

- 35 saltine crackers
 - 2 sticks unsalted butter cut into small pieces
 - 1 cup packed brown sugar
 - 8 oz of white chocolate chopped into small pieces
 - 8 oz premium semi sweet chocolate chopped into small pieces
 - 6 oz dried cherries
 - ½cup chopped pecans, toasted
 - ½ cup hazel nuts
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Directions

1. Preheat oven to 350°. Line a 15x10x1-in. baking pan with parchment paper. Spray with a nonstick baking spray. Arrange saltines in a single layer on tray.
 2. In a large heavy saucepan, melt butter over medium heat. Stir in brown sugar. Bring to a boil; cook and stir 3-4 minutes or until sugar is dissolved. Spread evenly over crackers.
 3. Bake 8-10 minutes or until bubbly. Immediately sprinkle with dark chocolate. Allow chips to soften for a few minutes, then spread over top. Do the same with the white chocolate. Sprinkle with pecans, hazel nuts and dried cherries. Cool slightly.
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4. Refrigerate, uncovered, 1 hour or until set. Break into pieces.

Store in air tight container in the refrigerator.

Please note this recipe makes about 2 lbs. I don't know how long they will store for as every time I make them they are gone in a couple of days. They go really well with a cold beer