

Graham Cracker Break-Aways

A delicious holiday treat submitted by Emily the Wonderneice.

- 12 Honey Grahams, broken in half (24 squares)
- 1/2 cup (1 stick) butter or margarine
- 3/4 cup firmly packed brown sugar
- 1 cup Semi-Sweet Chocolate Chunks 1/2 cup Pecans, finely chopped

Preheat oven to 350°F. Arrange graham squares in single layer in 15x10x1-inch baking pan.



Place butter and sugar in medium saucepan. Bring to boil on medium heat; cook 2 min. Pour over grahams; immediately spread to completely cover all grahams.

Bake 6 to 8 min. or until sugar mixture is lightly browned and bubbly. Sprinkle with chocolate chunks. Bake an additional 1 to 2 min. or until chocolate is melted. Remove from oven; immediately spread chocolate over grahams. Sprinkle with pecans; press lightly into chocolate with back of spoon. Cool completely before breaking into squares to serve.

Variations to try: Not a pecan fan? Try topping with peanuts or crushed Butterfingers... Better yet, come up with something original and submit your idea as a comment here!