



# D is for delicious dessert

for the whole family to make (and eat) together

## CARAMEL CRUNCH

### You'll Need

#### Ingredients

- 1 box of graham crackers  
(or salted matzoh)
- 1 cup brown sugar
- 1 cup butter (2 sticks), cubed
- 2-3 cups toasted slivered almonds\*

#### Equipment

- 1 jelly roll pan  
(approx. 10 " x 10 " x 15" x 1")
- parchment paper

**OVEN: 400°**

#### **K** kids can do

#### **A** adults can do

- K** 1. Tear off piece of parchment; place in jelly roll pan and press down around sides (paper should come up sides of pan – it can be bigger than the pan).
- K** 2. Cover pan with graham cracker squares or pieces of matzoh; be sure all spaces are filled.
- A** 3. Melt butter and brown sugar in saucepan. Bring to a boil – then pour over crackers or matzoh making sure all surfaces are covered.
- K** 4. Sprinkle almonds generously all over surface.
- A** 5. Bake for 6-8 minutes, until top is bubbly and nuts are golden brown.
- K** 6. Let cool – break into jaggedy pieces.

**\*Note:** To toast nuts, place on jelly roll pan and bake at 300° until lightly browned. Toasting brings out the flavour of nuts. You can keep roasted nuts in the refrigerator or freezer. (But not longer than 3 months)

**WARNING:** If you put this delicious sweet on the counter before dinner, it will be gone by dessert!