Nut-Cracker Sweets

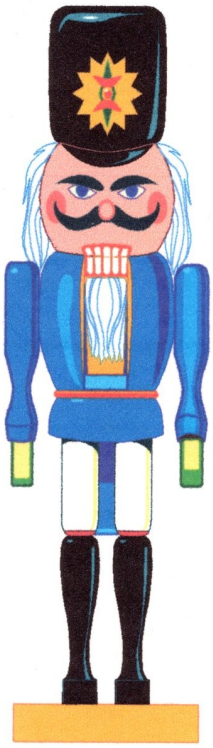
Ingredients

- 36 graham cracker squares
- 1/2 cup butter or margarine (1 stick)
- 1/2 cup packed brown sugar
- 1 cup chopped pecans

Instructions

1. Preheat oven to 350°F.
2. To keep the cookies from sticking, cover 2 cookie sheets with foil.
3. Break graham crackers on perforated lines. Place crackers, side by side, on the foil-covered cookie sheets.
4. In a saucepan, melt butter. Stir in brown sugar until well combined.
5. Drizzle butter and sugar mixture on top of crackers. Sprinkle with chopped nuts.
6. Bake at 350°F for 8-10 minutes.
7. Cool on cookie sheets. Store tightly covered.

Makes 72.



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Merry Christmas from the kitchen of Donna King

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