

# GF Christmas Crack

Prep time: 1 min

Cook time: 14min

Total time: 15min

Yields: 20

## Ingredients

- 1 box GF Glutino table crackers
- 1 cup salted butter
- 1 cup brown sugar
- 2 cup chocolate chips



## Instructions

1. Preheat oven to 325°F
2. Line a large baking pan with aluminum foil and spray the foil with non-stick cooking spray
3. Next, line the pan with GF Table crackers
4. Meanwhile, place the butter and brown sugar in a pot over medium-low heat. Whisk until the butter is melted. Once melted, bring to a boil for 2-3 minutes whisking constantly.
5. Remove pan from heat and pour evenly over crackers
6. Spread mixture with a spatula
7. Bake for 7-9 minutes at 325 degrees
8. Remove pan and allow to cool 2 minutes
9. Meanwhile, melt the chocolate and then pour over the top with a spatula
10. Place in the freezer for 30 minutes to an hour
11. Once chocolate has hardened break pieces off the foil and plate
12. This candy will stay fresh for 1 – 2 weeks

Recipe from: [thisvivaciouslife.com](http://thisvivaciouslife.com)