

# Sweet and Salty Chocolate Bark

Once you start, you can't get  
enough of these delicious treats!



# Sweet and Salty Chocolate Bark

## INGREDIENTS

1 cup (225 g) butter

1 cup (225 g) white sugar

1 teaspoon (5 ml) vanilla

2 (250 g) packages of semi-sweet chocolate chips

1 sleeve saltine crackers

sea salt, optional.



MAKES APPROXIMATELY 30+ PIECES

## METHOD

Preheat oven to 350°F/180°C.

Cover cookie sheet with foil, shiny side up. Lay crackers flat covering the entire baking sheet.

Melt butter and sugar in a saucepan and bring to a boil, stirring to combine. Remove from heat, and mix in the vanilla. Slowly pour over crackers covering the entire pan.

Bake for 10 minutes.

Meanwhile, melt the chocolate chips in microwave for 1 minute. Pour melted chocolate over top of crackers as soon as they come out of the oven. Spread evenly. If desired sprinkle sea salt over chocolate.

Place tray in freezer for 20-30 minutes. Remove from freezer and turn the tray upside down onto a sheet of parchment paper. Remove foil from back of crackers and discard.

Break Chocolate Bark into pieces.

Package in pretty containers!

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