

ELSIE'S GRAHAM CRACKER PRALINES

Sharon Donati

Graham Crackers, each broken or cut into small rectangles.
2 sticks butter (not margarine
1/2 cup sugar
1/2 cup chopped nuts. (I doubled the amount of nuts to one cup)

Heat oven to 325.

Place a single layer of Graham Crackers without any space in a 10 1/2 x 15 1/2 jelly roll pan.

Boil butter and sugar together for 3 minutes, stirring until foam appears on top of the mixture.

Stir in chopped nuts.

Spoon over Graham Crackers.

Bake for 12 minutes.

Remove from pan at once, separate the Graham Crackers and put them on wax paper placed over paper towels.

Note: "Hytop" Graham Crackers are recommended

Note:

I first had these in Eureka at JoSonja's and made them for the Sept 2010 chapter meeting, they were a hit. I altered the recipe, I doubled the amount of nuts, and lined the pan with foil, to make clean up easier.

Sharon