

*Dovee,
I could eat
the whole pan!*

Mama's Sweet and Saltines

"After a meal, my mama always says, 'I need a little something sweet,'" explains Trisha. "Or, if she's eaten dessert, she'll inevitably announce, 'Now I need a little something salty.' It's become a running joke at our house. These gooey cracker treats, which we make whenever she visits, have Mama's sweet and salty cravings covered. Beware, they're addictive."

Makes 20 servings. Working time 20 min. Total time 45 min.

- 40 saltine crackers*
- 2 sticks unsalted butter
- 1 cup light-brown sugar
- 8 ounces semisweet chocolate chips (about 1/3 cups)

(major winner!)

1. Preheat oven to 425°F. Line a large rimmed cookie sheet with aluminum foil and saltine crackers.
 2. In a medium saucepan, melt butter and brown sugar together and bring to a boil. Boil for 5 minutes. Remove from heat and pour over crackers, covering them evenly. Put cookie sheet into oven and watch closely. Bake for about 5 minutes, or until just bubbly.
 3. Remove from oven and pour chocolate chips over crackers. When chips begin to melt, spread them over crackers with a knife. Transfer pan to freezer for 15 to 20 minutes, or until completely cold. The chocolate-covered crackers will form a solid sheet; break into pieces and store in an airtight container.
- PER SERVING** protein: 1 g; fat: 13 g; carbohydrate: 22 g; fiber: 0 g; sodium: 85 mg; cholesterol: 25 mg; calories: 202.

*** Substitute graham crackers for saltines to create a sweeter snack. Use one stick of butter instead of two for a crunchier cracker.**

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1980 Trisha (right) and her mom, Gwen, on Easter

