



# ShopRite



## KIDZ COOK

### Recipe of the Week!

**TAKE ONE HOME AND TRY IT YOURSELF!**

#### Galaxy Cracker Toffee

##### Ingredients

- 10-15 graham crackers (chocolate or plain)
- 1 cup brown sugar
- 1 cup butter
- 1 cup black candy melts or chocolate baking chips
- 1/2 cup purple chocolate melting wafers
- 1/2 cup blue chocolate melting wafers
- 1/2 cup of pink chocolate melting wafers
- Sprinkles

##### Instructions:

1. Preheat oven to 325 degrees F.
2. Line baking pan with parchment paper; make a flat layer of crackers, then set aside.
3. In small saucepan, combine brown sugar and butter. Cook over medium heat, whisking occasionally. Cook until there is no standing butter.
4. Pour sugar mixture over the crackers, covering them completely.
5. Place cracker toffee in oven for 8-10 minutes until caramel has bubbled and crackers appear fully caramelized. Remove from the oven.
6. Sprinkle immediately with chocolate chips or black candy melts. Cover with foil to encourage candy melts to melt completely. (For chocolate chips, just put them back in the oven for 2 minutes; then spread with an offset spatula.)
7. Put colored candy melts in separate bowls. Microwave 25 seconds. Stir. Reheat as needed.
8. Use spoons or piping bags to drizzle candy melts over black or chocolate layer, then use knife or spatula to drag/swirl colors together to create a cosmic "nebula" look.
9. Add sprinkles. Then place in fridge for 1 hr.
10. To serve, "crack" your cracker toffee into single-serve or bite-sized pieces.