

New York Times **Bestselling Author**

SUSAN MALLERY

## Christmas Crackers

Ingredients:

- ♥ 1 box (4 sleeves) of Ritz crackers
- ♥ 1 36-oz bag of semi-sweet chocolate chips
- ♥ 1-2 T vegetable shortening or coconut oil
  
- ♥ 1 C caramel bits or caramel candy
- ♥ ½ T heavy cream
  
- ♥ 18 marshmallows or 108 mini marshmallows
  
- ♥ ¼ C peanut butter
- ♥ ½ C chopped peanuts
  
- ♥ ¼ C butter, softened to room temperature
- ♥ 1 C powdered sugar
- ♥ 1 T crème de menthe



Christmas Crackers

Instructions: Line four cookie sheets with parchment paper. (If you don't have four cookie sheets, you can just lay the parchment paper out on any flat surface. You only really need the cookie sheet for the sleeves of crackers that will have the marshmallow filling.) Lay all four sleeves of crackers out on the parchment paper and cover each of the crackers with one of the following fillings.

Melt the chocolate and shortening in a double-boiler. If you don't have a double-boiler, then boil water in a small saucepan and carefully balance a medium-sized saucepan over it. Stir constantly until chocolate is melted.

Cover each cracker thoroughly, hiding the filling. Refrigerate until set.

**Caramel Filling:** In a microwave-safe bowl, combine caramel and cream. Microwave in 30-second increments, stirring each time, until melted.

**Marshmallow Filling:** Place half of one marshmallow or three mini marshmallows on each cracker. Broil for 1 minute, then flatten with a spoon.

**Peanut Butter Filling:** Spread a thin layer of peanut butter on each cracker. Sprinkle with chopped nuts.

**Mint Crème Filling:** Cream together butter and sugar, then add crème de menthe and mix well. Spread a thin layer on each cracker.

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