

Salt and Serenity

Ultimate S'mores

Makes 24 S'more sandwiches

- 48 Saltine crackers (about 1 ½ sleeves)
- 1 cup (2 sticks) unsalted butter
- 1 cup firmly packed brown sugar
- 1/2 teaspoon sea salt or kosher salt
- 2 generous cups finely chopped good quality bittersweet chocolate or semi-sweet chocolate (about 12 ounces)
- 1 1/2 cups good quality white chocolate, finely chopped (about 8 ounces)
- 1 bag marshmallows (Jumbo size are fun, I found some at Walmart)

1. Preheat oven to 350° F. Cover an 18 x 13 inch rimmed cookie sheet with foil and then cover the foil with a sheet of parchment paper. Do not leave this step out or you will be cursing me when it comes time to cleanup! Cover the parchment paper evenly with the Saltine crackers. On this sized baking sheet you should be able to fit 8 down and 6 across.
2. In a large heavy bottomed saucepan, add butter, brown sugar and salt. Cook over medium heat, stirring constantly with a wooden spoon, until the mixture comes to a boil. This will take about 2-4 minutes. At one point it will look like the butter is separating from the sugar and it will appear to be an oily mess. Just keep stirring, it will come together again. Once mixture comes to a boil, keep stirring for about another 3 minutes. Carefully pour caramel onto the Saltines. Using an offset metal spatula, spread it out into an even layer.
3. Place baking sheet into oven and bake for about 10 minutes until the caramel topping is golden brown and bubbling.
4. While caramel is baking, chop white chocolate into small pieces. Place in glass measuring cup and microwave on medium power for 1 minute. When you remove chocolate from microwave, it will look like the chocolate is not finished melting. Take a clean dry spoon and stir white chocolate. It will continue to melt as you stir. Pour melted white chocolate into a disposable plastic piping bag. The easiest way to do this, if you are alone, is to place the piping bag in a large glass or pitcher and fold down the top. Pour in white chocolate and let sit until you are ready to use it.

5. Remove caramel covered crackers from oven after 10 minutes, once it is golden brown and bubbly. Place pan on a wire cooling rack on the counter. Immediately sprinkle caramel crackers with chopped bittersweet or semi-sweet chocolate.
6. Wait for a few minutes until chocolate has a chance to soften. Then, using an offset metal spatula, spread chocolate into an even layer.
7. Now comes the fun part! Make a marble design with the white chocolate: Twist the top of the piping bag closed and using a sharp scissors, cut a small tip off the end of the bag. Starting in one corner of the pan, pipe white chocolate in a zig zag pattern. Then starting in the opposite corner, pipe a zig zag pattern in the opposite direction. Using the sharp tip of a wooden skewer or paring knife, drag it through the wet white and dark chocolate making a nice design. You can either drag skewer in a circular pattern or go in straight lines.
8. Chill pan for several hours until chocolate is firm. Peel off foil and parchment paper and place chocolate side down large cutting board. Using a large sharp serrated knife cut caramel saltines, using a sawing motion, into squares, the same size as the crackers. There will be some breakage and irregular pieces, but you can just make those disappear and no one will be the wiser.
9. Store crackers in an airtight container in the fridge, with waxed paper between the layers.
10. To make S'mores, toast marshmallows, sandwich between 2 crackers and get sticky!