

## **Sue's Chocolate Caramel Skor Bars**

**Start with one cookie sheet of graham crackers that have not been cut.**

**1 cup                      butter**  
**1 cup                      brown sugar**  
**1 pkg or 270g      milk chocolate chips**

**Bake the graham cracker base as per the cracker instructions, but don't cut it.**

**Once baked and cooled, set aside.**

**In a small pot on the stove, melt the butter and brown sugar on medium heat. Stir continually while they are melting to incorporate. The butter will seem to be separated as it melts, but keep stirring, and the two will become one, as the sugar melts. Once the mixture is consistent, keep on the stove, just until it starts to boil. Caution – this sugar mixture is very hot and this not something that you can do with a child. Remove and pour over the graham cracker base. Immediately, using an offset spatula (as if you were icing a cake), quickly spread the caramel mixture to the edges. Working quickly, sprinkle the chocolate chips evenly over the top. Using the offset spatula, quickly and evenly blend the caramel and chocolate together. The chips will melt with the heat from the caramel. Once blended, let set until just firm and cut with a pizza cutter, then chill. You may need to re-cut the pieces once they are completely chilled. Pieces may be frozen.**