

Serves 25 • Serving size: 1 cracker-sized piece

Salty Caramel BRITTLE

25 saltine crackers
1 stick unsalted butter
½ cup brown sugar
½ cup granulated sugar
⅓ cup heavy cream
1 tsp. almond or vanilla extract
¼ tsp. coarse kosher salt

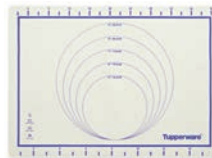
1. Line a baking sheet with Silicone Wonder® Mat and neatly arrange 25 crackers in rows in center of mat. Set aside.
2. In TupperWave® Stack Cooker 1¾-Qt./1.75 L Casserole, place butter and microwave on high power one minute, until melted.
3. Add sugars and cream to butter, whisk and microwave on high power 6 minutes, stopping to whisk every 2 minutes.
4. Add almond extract and whisk to combine. Pour mixture evenly over crackers and sprinkle with salt.
5. Allow to cool for approximately 15–20 minutes. Break into pieces (without cutting directly on Mat). Store in a sealed Tupperware container.



date
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Tupperware®

TO DEMO



Silicone
Wonder® Mat



TupperWave® Stack Cooker
1¾-Qt./1.75 L Casserole

OPTIONAL



Measuring
Cups



Measuring
Spoons



Silicone
Spatula