

5 Minute Cookie Recipes

Christmas Crack and Fat Alberts have the same measurement for all the ingredients except one uses Almonds and the other Chocolate.

The cook time and temperature are also the same. The directions below are for both.

Christmas Crack Ingredients

28-30 Saltine Crackers
250 mL (1 cup) Butter
250 ml (1 cup) brown sugar
500 mL (2 cups) chocolate chip

Fat Albert Ingredients

28-30 Graham Crackers
250 mL (1 cup) Butter
250 ml (1 cup) brown sugar
500 mL (2 cups) chocolate chip

Directions for both:

1. Heat the oven to 400F (200 C)
2. Cover the cookie sheet with graham crackers for "Fat Alberts" or saltine crackers for "Christmas Crack" crackers should be touching.
3. Melt the butter over low heat in a saucepan.
4. Stir in the sugar and bring mixture to a boil. Be careful not to let the mixture boil over.

5. Pour the sugar mixture over all the crackers (graham or saltine)
6. For Fat Alberts: sprinkle the almonds now.
7. Bake for 5 to 8 minutes until bubbly.
8. Remove from the oven
9. For Christmas crack immediately sprinkle the chocolate chips and as they start to melt use a spatula to spread over the surface. Try to cover all the surface and you can also let it seep in between the crackers.
10. Let cool and then break into squares.