

# Dairy Chocolate Crunch Bar

Recipe By *Faige Tress*



Cooking and Prep:  15  
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Serves:  48

Contains:    

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot

**Diet:** Vegetarian, Pescetarian,

Salt Free

**Source:** Family Table by

Mishpacha Magazine

This recipe was submitted by my friend Chanie S. to a school function. I made just a minor change to the original recipe and have been making it every Shavuos since then!

Yields 36–48 squares, depending on what size you cut them

## Ingredients (7)

### For Bars

- 2 packages graham crackers
- 5/8 cup (1 and 1/4 sticks) butter
- 1 cup brown sugar
- 2 and 1/2 (3.5-oz./100-g.) bars **Elite Milk Chocolate** or other good-quality milk chocolate

- ground nuts, for garnish
  - toasted coconut, for garnish
  - Elite White Chocolate**, for garnish
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## Start Cooking

### Prepare Bars

1. Preheat oven to 350°F (180°C). Arrange graham crackers in a single layer on a Gefen Easy Baking Paper-covered baking sheet.
2. Melt butter and sugar in a saucepan over low heat, stirring until completely incorporated.
3. Spread melted sugar mixture evenly over graham crackers.
4. Bake for 6–8 minutes, until sugar is bubbling.
5. Remove from oven. Break chocolate into small squares and place on top.
6. Return to oven until chocolate is melted (a minute or two). Spread with a metal spatula or knife.
7. Sprinkle with ground nuts, toasted coconut, or white chocolate for garnish.