

# Famous Homemade KitKats

## INGREDIENTS

- 60-80 Keebler Club Crackers \*Original
- 1 cup unsalted butter (2 sticks) (not margarine)
- 1/2 cup whole milk (or half and half)
- 2 cups graham cracker crumbs
- 1 cup dark brown sugar, firmly packed
- 1/3 cup sugar
- 1/3 cup peanut butter (smooth)
- 1 cup semi-sweet chocolate chips
- 1/3 cup butterscotch chips

In a 9x13 or cake pan (any size will actually do) layout crackers side by side to cover bottom. Break crackers to fit.

In a saucepan (large), slowly melt butter over medium heat. Add in graham cracker crumbs, brown sugar, milk and sugar while stirring (to prevent clumping). Bring to a low or gentle boil. Then boil for 5 minutes, stirring constantly (it will burn, especially on the bottoms, beware of clumps on the bottom). This creates your caramel.

Remove caramel mixture from heat. Pour half of mixture over crackers (you may have to spread it gently).

Cover caramel mixture with a second layer of crackers.

Pour second half of caramel mixture over crackers.

Cover caramel mixture with a third layer of crackers.

In a small saucepan or double boiler, combine peanut butter, chocolate and butterscotch. Melt over low to medium heat while consistently stirring until completely melted and blended (continually stir nothing is worse than burnt chocolate).

Remove chocolate mixture from heat and pour over crackers.

Refrigerate until chocolate is cool and hardened.

Cut into pieces and enjoy!

