

A medium cookie sheet: Thirty-five crackers, five by seven. Cook the 1/4 cup light brown sugar, 1/4 cup white sugar, 1/2 cup Land o' Lakes butter on medium heat, stirring the entire time. When the edges bubble, drizzle onto the crackers. Spread so they're evenly covered. Pop in preheated oven (400) for five minutes. Sprinkle 1 1/2 cups of Nestle semi-sweet morsels on top. Pop back into the oven for 30 to 45 seconds, to soften the chips. Spread chips evenly. Sprinkle crushed nuts on top. Cool in fridge for a couple of hours