



www.thetastecurators.com | @the_taste_curators

GRANDMA DAISY'S CRACKER COOKIES

Recipe courtesy of Lish Steiling of The Taste Curators

Ingredients

- 28 round crackers (such as Ritz Honey Wheat)
- 1/2 cup crunchy peanut butter
- 1 (10-ounce) bag bittersweet chocolate chips
- 1 tablespoon vegetable oil
- Flake salt, such as Maldon (optional)

Prep time: 15 minutes
Yield: 14 cookies

Method

Spread the flat side of 14 of the crackers evenly with peanut butter. Top with a second cracker to make 14 sandwiches.

Place the chocolate chips in a medium glass-microwave-safe bowl and microwave on medium for 20 seconds. Stir well with a rubber spatula. Return to the microwave and repeat, stirring well after each 20-second increment, until the chocolate is completely melted and smooth. Stir in the oil.

Working one at a time, roll the edges of each cookie in the chocolate to seal. Dip the entire cookie in the chocolate, using a fork to flip it, and cover completely. Lift the cookie from the chocolate using the fork and allow the excess chocolate to drip off, back into the bowl.

Place the cookies on a parchment-lined baking tray and sprinkle with the salt, if using. Refrigerate until the chocolate is set. Store in the fridge until you're ready for cookies and a game of cards!

