

Caramel Crackers

- 2 9oz. pkgs. small butter-flavored crackers
- 1 c. dry roasted peanuts
- 1 c. sugar
- 1/2 c. butter
- 1/2 c. light corn syrup
- 1 tsp. vanilla
- 1 tsp. baking soda

Preheat oven to 250F. Combine crackers and peanuts in a greased large shallow baking pan. In a saucepan bring sugar, butter and corn syrup to a boil and cook 5 min. Remove from heat and add vanilla and baking soda. Pour caramel mixture over crackers and peanuts and stir well. Bake 1 hour stirring every 15 minutes. Pour onto waxed paper and break apart; cool. Place in an airtight container.