



# Christmas Crunch Dessert



'Tis the season for a quick, guilt-free snack for the Christmas season. This crunchy treat can be made ahead and used as a quick snack, brought as a dish to a holiday party, or given as a gift to friends or family.

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*8-10 Servings*

## **Ingredients:**

- ½ cups Swerve Brown Sugar- packed

- ¼ cup Kerrygold/Grass-Fed Butter
- ½ cup Lily's Chocolate Chips (semi-sweet or dark)
- 28 Simple Mills Almond Flour Crackers
- ¼ cup chopped pecans (optional)

**Instructions:**

1. Line pan of Simple Mills Crackers with parchment paper and preheat the oven to 350°F
2. Place the butter & Swerve Brown Sugar into a small saucepan on low/medium heat
3. Continuously stir the two together until the butter melts into the sugar and the mixture comes to a rolling boil
4. Pour the brown sugar & butter mixture over the crackers gently, making sure it is evenly dispersed & crackers stay put
5. Bake in the oven at 350°F for about 10 minutes; remove from the oven and immediately sprinkle Lily's chocolate chips over the top
6. Cover to melt for 3-5 minutes. Spread melted chocolate over the crackers
7. Top with chopped nuts (optional). Place in the fridge to cool for at least 2 hours before breaking apart!
8. Keep stored in the refrigerator in a sealed container