

## Juliette & Chocolat Easter Brittle



### Ingredients

- ½ pound or 230 g of butter
- ¼ cup packed brown sugar
- ¼ cup white sugar
- Graham crackers
- Melted chocolate, as much as you like
- Marshmallow & candies for toppings

## Directions

1. Preheat oven to 350°F.
2. Line baking sheet with parchment paper.
3. Place the Graham crackers side by side on the sheet and cover the entire surface.
4. Melt the butter in a pan.
5. Once melted, add the sugars and bring to boil while stirring once in a while.
6. Once it has boiled, lower the heat to medium and insert a candy thermometer in the mix.
7. Leave to boil (stir constantly) for about 4 min or until the thermometer reads 125°C.
8. Stir well and pour onto the crackers.
9. Spread the mix over the crackers with a spatula.
10. Put in the oven for 10 min or until golden brown.
11. Once warm, remove the Graham crackers from the sheet by pulling out the parchment paper
12. Set on pastry mat and leave it to cool completely
13. Spread the chocolate onto the surface and let it set.
14. Flip the brittle over and remove the paper.
15. Spread another layer of chocolate on top.
16. Add your favorite candies on top of the chocolate before it sets.
17. Once completely cooled, cut pieces in desired sizes and enjoy!