

Break-up Bars (A Recipe...)

by Rick Rofihe

Break-up Bars

- 1 sleeve saltines
- 1 cup sugar
- 2 sticks soft (like your heart) butter
- 1 pkg bittersweet (like the memories) chocolate chips
- 1 cup crushed (like you) walnuts

Line cookie sheet with foil. Place saltines together on sheet. Bring butter and sugar to boil in pan over medium heat for 4 minutes. Spread this over saltines. Place in 400 degree oven for 5 minutes. Remove and sprinkle chocolate chips over saltines, then return them to oven for 1½ to 2 minutes. Remove and spread walnuts over chocolate. Chill (yourself) for 2 hours alone on sofa while bars chill for 2 hours in fridge.

