

# Great Grahams

## Ingredients

- 2 stick butter
- 1/2 cup sugar
- 1 pack graham crackers
- 1 cup pecans

## Instructions

Line a jellyroll pan (13x18) with parchment paper. Break each cracker into the 4 sections and place closely on parchment paper. Top crackers with chopped pecans. Melt butter, add sugar to melted butter and boil on medium heat for 2 1/2 minutes. Pour over crackers. Bake at 350 degrees for 10 minutes

## Summary

**Yield:** 96

**Source:** Barbara Halsey  
Circuit Judge

**Prep Time:** 20 minutes

**Category:** Desserts

**Cuisine:** American