

PECAN PIE "CRACK"  
(from *Dorothy Reynolds*)

13 graham cracker rectangles  
2 cups pecan halves and pieces  
1 cup brown sugar  
1 cup (2 sticks) unsalted butter  
1/4 teaspoon salt  
1 teaspoon vanilla extract

Heat oven to 350F. Line a rimmed baking sheet with parchment paper (or foil). Lay graham crackers to fit, breaking them if you need to. Fill the whole pan. Sprinkle all the pecans over top.

In a medium pot over medium heat, combine brown sugar, butter and salt. Bring to a boil and once boiling, let cook 2 minutes, stirring constantly. Remove from heat, stir in vanilla and quickly pour hot mixture over graham cracker and nuts in the pan, making sure all crackers are covered.

Bake 10 minutes; it will be bubbly. Remove from oven, allow to cool completely and break into pieces. This will be screaming hot, so don't even try tasting it until it is entirely cool.