

Chatters' Crack

The Aussie version, translated by Jo Waugh

Ingredients

- 1 box Salada (wholemeal if intending an Instagram healthy eating humble brag later)
- 226 g unsalted butter, chopped
- 1 cup lightly packed brown sugar
- 1 large pinch sea salt
- ½ tsp pure vanilla extract
- 225 g dark chocolate of choice, chopped
- 1 cup toasted nuts of your choice (including, but not limited to, your partner's if it's just that time of the month and he really should have known better than to roll his eyes when you asked him really quite nicely to breathe more quietly or not at all)
- Extra salt for sprinkling, optional

Method

1. Preheat oven to 176.6°C and cover your baking tray with alfoil, then line with baking paper.
2. Cover the baking tray with a layer of Saladas. Curse your lack of foresight in not purchasing a baking tray that takes exactly 4 x 3 Saladas. If your Bond villain laser is out of commission, hack at them with a knife until you get a decent fit.
3. Plonk butter and sugar into medium saucepan, melt over medium heat and bring to boil. Allow to bubble away for 3 minutes, stirring well.
4. Remove from heat, add vanilla and salt. Immediately pour the caramel over Saladas, using back of the spoon to spread evenly before it begins to set.
5. Pop into oven for 15 minutes. Dance around the house celebrating your prowess in the kitchen. Or, if you have a dodgy oven, peer anxiously through the door every 2–3 minutes, prepared to rescue the caramel before it burns.
6. Remove from oven and sprinkle chocolate across the hot caramel. Leave to melt for 5 minutes, then spread evenly across the surface.
7. Sprinkle your nuts of choice across the top and leave to cool (or pop in fridge if this is a Crack emergency).

Store for up to a week in an airtight container (yeah, right)