



To: _____

From: _____



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What chopped nuts do you feel like?	almonds	BAKER'S White Chocolate Squares, chopped
Use these toppings	pecans or walnuts	BAKER'S Semi-Sweet Chocolate Squares, chopped
	peanuts	dried cranberries or coconut

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- 1** **ARRANGE** 1 sleeve of CHRISTIE Honey Maid Graham Wafers on a baking sheet.
- 2** **COMBINE** in a large bowl 1 cup each butter and firmly packed brown sugar. Microwave on HIGH for 3 1/2-4 min.; stirring halfway through time. Stir until smooth. Spread over graham crackers. Top with a few handfuls **chopped nuts**.
- 3** **BAKE** at 350°F for 6-8 min., or until lightly browned and bubbly. Sprinkle with a few handfuls **toppings** and bake for 2 min. more. Allow to cool completely before breaking into pieces.

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Prep Time: 10 min **Ready In:** 18 min

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Graham Break-Aways

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Instructions: Cut out the recipe gift tag, following outer dotted lines. Fold in half and paste together. Punch hole in corner, then string festive ribbon through hole and attach to gift.