

Pecan Praline Pie Bark

20 honey graham crackers, or as many that will fit on a baking sheet

1 cup (2 sticks) of butter

1 cup brown sugar

1 tsp vanilla extract

1 & $\frac{3}{4}$ cups of chopped pecans

1. Preheat oven to 350 degrees. Line the rimmed baking sheet with foil and spray with cooking spray (baking spray). Place the graham crackers on the foil. Break the graham crackers apart to fill any gaps. Set aside.
2. In a medium saucepan, mix together butter and brown sugar. Bring to a boil over medium heat and boil for 2 mins, stirring constantly. Stir in vanilla extract and chopped pecans. Evenly pour the mixture over the graham crackers. Working quickly so the mixture does not cool, use a spoon to spread it around to evenly coat the graham crackers.
3. Bake for approximately 8 minutes or until the mixture is bubbly. Allow the bark to cool to room temperature before breaking into pieces.