

Praline Wafers – Beverley Chafe

(another really simple recipe)

Oven at 350°F

28 (or so) graham wafers/crackers

1 C butter

1 C firmly packed brown sugar

1 C sliced almonds

Arrange wafers on 15" x 10" cookie sheet. (I break into pieces so I cover the whole sheet.)

Melt butter, stir in sugar, bring to a boil and boil for 2 minutes.

Stir in almonds and spread over wafers.

Bake for 8 - 10 minutes or until bubbling.

While still hot and in pan, cut wafers in half and remove from pan.