



Saltine Toffee



Ingredients:

- 40 saltine crackers
- 1 cup butter
- 1 cup dark brown sugar
- 2 cups semisweet chocolate chips
- 3/4 cup chopped pecans/walnuts, if desired (I like it without)

Directions:

Preheat oven to 400 degrees. Line cookie sheet with foil and spray with non-stick cooking spray. Line cookie sheet with saltine crackers in single layer.

In a saucepan combine the sugar and the butter. Bring to a boil and boil for 3 minutes. Immediately pour over saltines and spread to cover crackers completely.

Bake at 400 degrees for 5 to 6 minutes, or until toffee is bubbly. Remove from oven and sprinkle chocolate chips over the top. Let sit for 5 minutes. Spread melted chocolate and top with chopped nuts, if desired. Cool completely and break into pieces.

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