



INGREDIENTS

- 1 sleeve rectangular buttery crackers
- 1 cup (2 sticks) butter
- 1 cup brown sugar
- 2 cups chocolate chips

Cracker Toffee

Total time: About 20 min | Makes about 36 pieces

Preheat oven to 350°. Line a sturdy 10" x 15" baking sheet with aluminum foil and cover the surface with the crackers in a single layer, edges touching.

In a small saucepan, melt the butter; add the sugar and bring to a boil. Boil, stirring constantly with a wire whisk, for 2 minutes. The mixture will gradually combine and form a thick sauce. Be careful as it can burn very easily - keep whisking! This sauce is also delicious poured over plain popcorn to make homemade caramel corn.

Gently pour the sauce over the crackers and carefully spread it out with a spoon to cover all the crackers. Bake the tray for 10-12 minutes or until the sauce bubbles all over its surface.

Remove from the oven and immediately sprinkle with the chocolate chips. Return to the oven for 1 minute to melt the chips. Remove from the oven again and, using the tip of a knife or spoon, spread the chocolate to cover the crackers.

Let cool completely (can refrigerate) and cut or break into pieces.

Enjoy!