

Cracker Toffee

40 crackers (saltines or buttery crackers, like Town House)

1 cup butter

1 cup dark brown sugar

2 cups semisweet chocolate chips

3/4 cup chopped pecans/walnuts, if desired

Preheat oven to 400 degrees. Line cookie sheet with foil and spray with non-stick cooking spray. Line cookie sheet with 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 4-5 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.