



Saltine Cracker Toffee

Prep time: 10 mins

Cook time: 7 mins

Chill time: 2 hours

Total time: 2 hours 17 mins

Serves: 48

Saltine Cracker Toffee is the ultimate sweet and salty treat! Crunchy, buttery and undeniably addicting. Only 5 ingredients and 15 minutes to make it. There's a reason people call it Christmas Crack!

Ingredients

- 1 sleeve Saltine crackers (about 48)
- 1 cup butter, cut into cubes (see note)
- 1 cup brown sugar
- 2 cups mini semi-sweet chocolate chips
- 1/3 cup finely chopped pecans (or various toppings)

Instructions

1. Preheat oven to 375 degrees F and line a rimmed baking sheet or jelly roll pan with aluminum foil; coat with nonstick spray. Place saltine crackers in a single layer.
2. In a small saucepan, combine butter and brown sugar over medium heat until butter is melted; bring to a boil. When it begins to bubble, cook for 3 minutes while stirring. (Mixture should be a deep caramel color.)
3. Immediately (but gently) pour over saltines and spread to cover crackers completely.
4. Transfer to the oven and bake for about 7-8 minutes.
5. Remove from the oven and sprinkle chocolate chips evenly over the top.
6. Let sit a couple of minutes to melt. (If your pan isn't hot enough you can return it to the oven for a minute.)
7. Spread the melted chocolate evenly over the surface and sprinkle with the sliced almonds (or toppings of your choice.)
8. Let stand until nearly set and then chill until firm, at least 2 hours.
9. Break into pieces and try not to eat the entire pan by yourself!

Credit: <https://bellyfull.net/saltine-cracker-toffee/>