

## **TOFFEE CANDY**

40 Saltine crackers

1 cup brown sugar

1 cup butter, unsalted preferred (margarine will not work)

12 ounces chocolate chips

*OPTIONAL TOPPINGS: chopped nuts, crushed pretzels, crushed candy canes, M&Ms, sprinkles, flakey sea salt.*

Preheat oven to 350° F. Line jelly roll pan or rimmed cookie sheet with foil. Spray with nonstick spray. Lay crackers flat (single layer) in pan.

Bring sugar and butter to a boil or medium heat. Stir until combined then boil undisturbed for 5 minutes.

Pour over crackers, spreading evenly with a wooden spoon or greased utensil.

Bake for 5 minutes or until bubbly. Remove from oven, sprinkle chips over top. When chips begin to melt, spread over top with icing spatula.

Add any optional toppings at this point while chocolate is still melted.

Transfer pan to refrigerator, cool until firm, about 2 hours. Peel foil off and break into pieces.