



SALTINE TOFFEE

From the kitchen of Mom Dudley

Ingredients:

40 saltine crackers
1 cup unsalted butter
1 cup packed light brown sugar
12-ounce semisweet chocolate chips

Topping Ideas

chopped nuts
crushed pretzels
crushed candy canes
M&M's or chopped Reese's
sprinkles
flakey sea salt

Directions:

Preheat oven to 425 F. Line a rimmed cookie sheet with aluminum foil. Fill sheet with all 40 saltine crackers in a single layer.

In a medium saucepan over medium-high, melt butter and brown sugar together and bring to a boil. Stir occasionally until combined and sugar is melted. Continue to boil undisturbed for 5 minutes.

Remove from heat and pour caramel mixture over the cracker layer. Spread with a wooden spoon if needed to cover them evenly.

Bake in preheated oven for 4-5 minutes, or until just bubbly.

Remove from oven and sprinkle immediately with chocolate chips. When chips begin to melt, spread them over crackers with an icing spatula. If you plan on adding any topping, add them on at this point while the chocolate is still melted.

Transfer pan to refrigerator until firm, about 2 hours. Break into pieces and store in an airtight container.

Tips:

The caramel mixture should reach a temperature of 270-290F to be at a soft crack state. Use a candy thermometer for best results.

Do NOT substitute margarine for real butter in this recipe.

You can use club crackers, soda crackers, or Ritz crackers instead of the Saltines. If you like white chocolate, replace the regular chocolate and smash up some candy canes to sprinkle on top!