

Easy Salty Cracker Candy

This is a quick and easy chocolate “toffee” candy made with saltine crackers and sprinkled with nuts

Yield:

18 servings

Ingredients:

4 ounces saltine crackers

1/2 cup (1 stick) butter

1 cup packed brown sugar

1 1/2-2 cups (9-12 ounces) semi-sweet chocolate chips

1 cup peanut halves, optional

Instructions:

1. Liberally grease a 10 x 15-inch jelly roll pan. Lay saltine crackers in pan in a single layer. Preheat oven to 375 degrees.

2. In a saucepan over medium heat, combine butter and brown sugar. Bring to a boil, stirring constantly, and boil for 3 minutes. Remove from heat and pour over saltines.

3. Bake at 375 degrees for 5-7 minutes, until toffee is bubbly.

4. Remove from oven and sprinkle chocolate chips over the top. Allow to set for 5 minutes or until the chocolate chips are melted, then spread across the crackers with a knife. Sprinkle peanuts on top if using.* Allow candy to cool, and then chill before breaking into pieces.

