

Saltine Toffee Cracker Dessert



Yields: 1 Dozen

Ingredients:

- 1 1/2 sleeves Saltine Crackers
- 1 stick Butter
- 1 cup packed Brown Sugar
- 2 cups Chocolate Chips

Instructions:

1. First, preheat the oven to 350 degrees.
2. Next, line a cookie sheet with foil and spray with nonstick cooking spray. Lay out the saltines in a single layer on the cookie sheet, making sure there are no spaces between the crackers.
3. Crush the remaining saltines up into crumbs and put aside for later.
4. Heat butter and brown sugar in a small saucepan on the stovetop on medium, stirring occasionally. Remove from heat once the butter has completely melted and the mixture comes to a rolling boil.
5. Carefully pour the hot toffee mixture (butter & brown sugar) over the crackers. Use a knife to spread the mixture and ensure that all of the crackers are coated.
6. Place in the oven and bake for about 5 minutes, until the toffee bubbles.
7. Remove from oven and let sit for one minute.
8. Now, pour the chocolate chips over the toffee crackers.
9. Once the chocolate chips are soft, spread the melted chocolate with a knife or spatula to evenly coat all of the crackers.
10. Immediately next, before the chocolate settles, sprinkle the crushed cracker crumbs on top.
11. Refrigerate for 30 minutes, until adequately cool and hardened.
12. Finally, remove from fridge, cut or break them into small squares (saltine sized).