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Saltine Cracker Toffee

Source: The Girl Who Ate Everything

40 salted saltine crackers or enough to line your pan
1 cup unsalted butter
1 cup packed brown sugar
2 cups milk chocolate or semisweet chocolate chips
(optional) ¾ cup chopped pecans

1. Preheat oven to 400 degrees and line a cookie sheet with at least a ½ inch edge or jelly roll pan with aluminum foil or parchment paper. Line saltine crackers in a single layer on the cookie sheet.

2. In a small pot combine sugar and butter and bring to a boil. Once mixture is at a boil, continue boiling for 3 minutes. Mixture should be a deep caramel color. Immediately pour over saltines and spread to cover crackers completely.

3. Bake at 400 degrees for 5 to 6 minutes. It will get all bubbly.

4. Remove from oven and sprinkle chocolate chips over the top and let sit a couple of minutes to melt. If your pan isn't hot enough you can even pop it back in the oven for a couple of minutes to melt them. Sometimes I melt the chocolate chips in the microwave for about 1 minute then spread it on. Spread melted chocolate and top with chopped nuts if desired.

5. Cool completely and break into pieces.