

TOFFEE CRUNCH

Description

Interesting toffee candy with surprising ingredient (saltines).

Ingredients

- 1 package (column) saltine crackers
- 1 cup 2 sticks butter
- 1 cup Brown sugar - packed
- 1 12 oz. pkg. chocolate chips

Instructions

Arrange saltines in a single layer in bottom of a foil-lined 17" x 14" baking sheet. Turn up edges of foil to form a higher rim.

In a large saucepan, combine butter and brown sugar. Bring to boil and boil gently for 3 minutes.

Immediately pour over saltines, making sure all saltines are covered.

Bake at 400 degrees for 7 minutes, watching carefully to be sure mixture doesn't burn.

Immediately sprinkle chocolate chips evenly over surface as soon as pan is removed from oven.

Allow to stand for a few minutes until the chips soften and then spread evenly with spatula. Set

Summary

Yield: 2

Source: John Mackie, my father loved to make these for my children.

Prep Time: 30 minutes

Category: Candy

Cuisine: American

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aside to harden.

When hardened and cool break into pieces and store in covered container.

Makes two quarts of candy pieces.