

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 aside to harden.

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

Makes two quarts of candy pieces.

Summary

Yield: 2

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

Prep Time: 30 minutes

Category: Candy

Cuisine: American