Saltine Cracker Toffee

Ingredients

- 1/4 lb Saltine Crackers(salted or unsalted)
- 2 cup semi sweet chocolate chips
- 1 cup Butter (2 sticks)
- 1 cup dark brown sugar
- 3/4 cup chopped pecans

Summary

Yield: 0
Source: Unknown
Prep Time: 5 minutes
Category: Candy
Cuisine: American
Tags: Toffee, candy, easy

Instructions

Preheat Oven to 400

Lnine cookie sheet with crackers in a single layer. In a saucepan, combine sugar and butter. Bring to a boil, and boil for 3 minutes. Immediately pour over saltines and spread the mixture to cover the crackers.

Bake for 5-6 minutes. Remove from the oven, immediately sprinkle chocolate chips over the top and let set for 5 minutes. Spread melted chocolate over crackers, and sprinkle with pecans. Cool completely and break into pieces.