

# Recipe

## Salty Toffee Cracker Candy



Sweet and salty are two flavors that go hand in hand, and these little delights are, in one word, AMAZING! This simple recipe combines the saltiness of crackers with the sweetness of chocolate and toffee... a combination that will satisfy the sweet tooth of the young and the young at heart. Make a batch for the office potluck, your next party, or when the kids tell you (at the last minute) you're signed up for refreshments at the next school function.

### Shop at Dollar Tree – Here's What You'll Need:

- 50 Saltine Crackers
- 2½ Cups of Chocolate Bars (Chopped Into Small Pieces)
- 1 Cup (2 Full Sticks) of Butter
- ⅔ Cup of Chopped Nuts
- 2 Cups of Brown Sugar
- Sheet Pan
- Tin Foil
- Oil or Cooking Spray

### Easy Step-by-Step Directions:

1. Preheat the oven to 350°.
2. Line the sheet pan with tin foil and grease with the cooking spray (or oil).
3. Line the pan with the saltines. The crackers should be touching.
4. Mix together the butter and brown sugar while heating in a saucepan and bring the mixture to a boil. Allow this to boil for 3 minutes without stirring.

5. Remove the mixture from the heat and spread evenly over the layer of crackers.  
Then, place the pan in the oven for 5-7 minutes, until the topping starts to bubble.
6. Remove the pan from the oven and sprinkle with the chopped chocolate pieces.  
Return the pan to the oven and bake for 2 minutes to allow the chocolate to melt.
7. Remove the pan from the oven and smooth the chocolate, spreading evenly.
8. Sprinkle with the chopped nuts and place the pan in the refrigerator to allow it to set.
9. After the toffee and chocolate set up, remove from the fridge and pull the toffee crackers from the tin foil. It will naturally break into pieces.