

## Saltine Toffee Bark

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submitted by Debby Tupper

### **Ingredients:**

35 saltine crackers (approx. 1 sleeve)  
½ cup butter (1 stick)  
½ cup firmly packed light brown sugar  
1 cup semi-sweet chocolate chips  
1 cup chopped walnuts or pecans (optional) OR  
4 tablespoons crushed saltines

### **Directions:**

Preheat oven to 400°. (Be sure oven temperature is accurate – if too hot, will burn easily.) Line a 15" x 10" x 1" baking sheet with parchment paper or aluminum foil. Place saltines evenly to cover the whole pan.

Melt butter and sugar over medium/medium-high heat. Cook until the mixture is well blended, stirring frequently. Bring to boil and boil for 3 minutes without stirring. Promptly remove from heat and pour/spread over the crackers. Bake for 7 minutes. Remove from the oven and sprinkle the chocolate chips and allow to stand for 5 minutes and then spread evenly. Sprinkle with crushed saltines or nuts as preferred. Cool completely before breaking into pieces. Store in refrigerator or freezer.