

## Christmas Cracker Toffee

- | 1 c. lt. brown sugar
- | 1 bag milk chocolate chips
- | 1 nuts or sprinkles (optional)
- | 1 tsp. pure vanilla extract
- | 1 sleeve saltine crackers
- | 1 cup butter, salted (2 stk.)

### Directions

- ① Preheat oven to 400°.
- ② Line cookie sheet with nonstick aluminum foil (or use regular foil and spray generously with nonstick cooking spray.)
- ③ Cover cookie sheet with one layer of saltine crackers.
- ④ In a medium saucepan over medium high heat, bring butter and brown sugar to a boil, stirring continuously for about 2 minutes (it should be bubbly).
- ⑤ Remove from heat, stir in 1 tsp. vanilla.
- ⑥ Pour toffee mixture over crackers, then bake for 6 min.
- ⑦ Remove from oven, sprinkle tops of warm crackers with milk chocolate chips.
- ⑧ Allow chocolate to soften for a minute or two, then spread chocolate evenly on top of crackers. Add sprinkles or nuts if desired.
- ⑨ Allow to cool, then break up into bite-size pieces. You can speed cooling by cutting in the fridge.