

Christmas Crack (Saltine Toffee)



Ingredients:

35-40 saltine crackers (about 1 sleeve)
1 cup (2 sticks) unsalted butter
1 cup packed light or dark brown sugar
1 ½ cups chopped chocolate or chocolate chips (milk, semi-sweet, or dark chocolate work well)

Optional toppings:

chopped nuts, crushed pretzels, M&Ms, crushed Oreos, sprinkles, sea salt

Instructions:

1. Preheat oven to 300°F (150°C). Line a 15x10x1-inch baking sheet with parchment paper, foil, or a silicone baking mat.
2. Arrange the crackers in a single layer on the prepared pan.
3. Melt the butter and brown sugar together in a saucepan over medium heat. Bring to a boil and let it bubble for 3-5 minutes, stirring occasionally, until the sugar dissolves and the mixture thickens slightly.
4. Immediately pour the hot candy mixture over the crackers and spread it evenly with a spatula.
5. Bake for 5-7 minutes, or until the toffee is bubbly and golden brown. Watch closely to avoid burning.
6. Remove the pan from the oven and immediately sprinkle the chocolate chips over the hot toffee. Let sit for a few minutes until the chocolate softens.
7. Use a spatula to spread the melted chocolate evenly over the toffee.
8. Sprinkle with your desired toppings while the chocolate is still warm.
9. Let the Christmas crack cool completely at room temperature for at least 2 hours, or until the chocolate hardens. You can also chill it in the fridge for about 30 minutes to speed up the process.
10. Break the toffee into pieces and enjoy!