



Sweet and Salty Toffee

Easy | Yield: 16 pieces | Prep: 10 minutes | Cook: 5 minutes

- 1 sleeve **Newbury Mills** saltines crackers, salted tops
- 1 cup **Coburn Farms** unsalted butter
- 1 cup **Ginger Evans** brown sugar, packed
- 1/4 tsp **Marcum** salt
- 1 cup **Ginger Evans** semi-sweet chocolate morsels
- Sprinkles or candy coated chocolates (optional)
- Chopped **Nutsome** walnuts or pecans (optional)

1. Preheat oven to 375°F line a large rimmed baking sheet with foil or parchment paper and lightly grease with pan spray. Set aside.
2. Arrange the saltines side-by-side across the entire pan.

3. In a large heavy-bottomed sauce pan, melt butter over medium heat. Add the brown sugar and bring to a boil. Continue boiling for 3 minutes, stirring constantly.

4. Carefully pour the hot sugar mixture evenly over the crackers. Bake for 5 minutes.

5. Let cool for 3 minutes. Sprinkle evenly with chocolate morsels. Let chocolate melt for 5 minutes. Spread melted chocolate evenly across the surface.

6. Sprinkle with any chopped nuts, candy coated chocolates or sprinkles.

