

# Saltine Cracker Toffee

## Ingredients

- 40-50 saltine crackers
- 2 sticks of butter
- 1 C light brown sugar (packed)
- 1 C chopped pecans

## Instructions

1. Preheat oven to 350°
2. Line a cookie sheet (with sides) with aluminum foil and spray with cooking spray
3. Place saltine crackers in single layer covering cookie sheet
4. Place butter in a medium saucepan over medium-low heat. Stir until butter is about halfway melted then add brown sugar.
5. Once butter is melted, bring to a boil over medium heat for about 3 minutes. Stir constantly. The goal is for the sugar to be dissolved and combined with butter, the mixture to be thickened, and to be a caramel color.
6. Pour butter-sugar mixture evenly over saltines. Spread out with a utensil (knife, spoon, spatula, etc.).
7. Sprinkle pecans on top.
8. Place in oven and bake for about 10 minutes or until golden brown.
9. Remove pan from oven and take foil & toffee off of the pan. Let cool then break into pieces. *Can also place in refrigerator to cool.*

## Notes

You can use whatever nuts you want or no nuts at all.