

Sugarplum Sampler Toffee

1 column of saltine crackers
2 sticks of butter (no margarine)
1 cup light brown sugar, packed
12 oz. Semi-sweet chocolate chips
1 cup finely chopped pecans or walnuts

10" x 15" x 1" non-stick cookie sheet
Spray with cooking spray.

Preheat oven to 400 degrees

Arrange one column of saltine crackers to cover bottom of pan. Two or so crackers may have to be cut to fit. Set aside.

Melt butter and brown sugar together in heavy saucepan. Boil for 2 minutes, stirring as necessary.

Pour butter/sugar mixture over crackers as evenly as possible. Spread to cover.

Bake for 7 minutes. Watch that it doesn't burn.

Remove carefully from oven (the toffee will be very hot). Immediately sprinkle chocolate chips over hot toffee mixture. When the chips are soft enough (2-3 minutes or so), spread evenly over toffee.

Sprinkle on nuts.

Let sit on counter for about 30 minutes until cool enough to place in refrigerator to set the chocolate.

When chocolate is completely set and toffee is hard, cut into pieces. Store tightly covered, at room temperature for about a week, or in the freezer for up to a month.