

# Toffee Bars

## Ingredients:

1 cup butter  
1 cup packed brown sugar  
Saltine crackers (about 40- enough to line a jelly roll pan baking sheet)  
1 bag chocolate chips  
Chopped pecans for sprinkling

## Directions:

1. Line a jelly roll pan baking sheet with foil or parchment paper. Place crackers on the sheet. Preheat oven to 400.
2. On the stovetop, melt butter and brown sugar. Bring to a gentle boil and allow to boil for 3 minutes, stirring frequently.
3. Pour the toffee mixture over the crackers. Spread evenly. Place in the oven for 5 minutes. Remove from oven and pour chocolate chips over the top. Let melt and spread evenly. Top with chopped pecans.
4. Let cool completely before breaking into pieces. Can store in an airtight container in the refrigerator or at room temperature.