



Saltine Toffee

Sweet and salty treat that can be made in a few minutes!

- 1 sleeve Saltine crackers
- 2 sticks butter
- 1 cup light brown sugar
- 1 tsp. Cookie Nip
- 1 package of milk chocolate chips
- almonds or pecans
- Flaky Mediterranean sea salt (optional)

Line a pan with foil and arrange the saltines. In a saucepan, mix 2 sticks of butter and 1 cup of light brown sugar. Stir constantly. When the mixture begins to boil, set a timer for three minutes. Remove the mixture from the heat and stir in a teaspoon of Cookie Nip. Pour the caramel mixture over the saltines and put the pan in a 400 degree oven. Set a timer for five minutes. The mixture will be bubbly. Remove from the oven and sprinkle the chocolate chips over the caramel covered saltines. Wait five minutes and then spread the chocolate in a thin layer over all the saltines. While the chocolate is still melted, sprinkle with chopped pecans or slivered almonds. If you are a fan of salt, sprinkle flaky sea salt over the crackers. Let cool. (You can expedite cooling by placing the pan in the refrigerator). Break apart the toffee like bark.

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