Mary Ellen's Soda Cracker Toffee Recipe

Ingredients

- 2 cubes butter
 1 cup brown sugar
 1 cup walnuts, chopped
 1 bag chocolate chips..10 oz.
 1 and 1/2 slasvas of saltinos, saltad
- 1 and 1/2 sleeves of saltines, salted or unsalted
- Cooking spray

Directions

- 1. Preheat oven to 400 degrees
- 2. Line cookie sheet with foil, lightly sprayed.
- 3. Arrange saltine crackers in a single layer to fill cookie sheet, set aside
- 4. Melt butter and brown sugar in a small saucepan
- 5. Bring to boil and stir for 3 minutes
- 6. Pour evenly over the saltines
- 7. Bake for 5 minutes
- 8. Remove from oven and quickly sprinkle the chocolate over the entire pan.
- 9. Return pan to oven for 1 minute.
- 10. Spread chocolate with a spatula.
- 11. Sprinkle with nuts. Gently press nuts down.
- 12. Let cool. Refrigerate if you have the room. Break apart and store in a Tupperware.