Chocolate-Toffee Cracker Crunch | bites out of life

Adapted from About.com

The original recipe is a little light on ingredient instruction. I opted for dark brown sugar, bittersweet chocolate chips and added sea salt to the toffee (and sprinkled some on top at the end). Ultimately, go with what you have on hand. Also, adding some chopped almonds or pecans on top at the end would also be lovely.

- 1.5 sleeves of saltine crackers or 6-8 sheets of matzoh (enough to fill an 11-x-17 baking sheet)

- 1 stick (8 tablespoons) butter

- 1 cup dark brown sugar

- 2 cups bittersweet chocolate chips

- 1 teaspoon sea salt, plus more for sprinkling

1) Preheat the oven to 350°F. Place the saltines in a lined baking sheet, taking care to fit them as tightly as possible. Break saltines to fit edges or to fill any holes. Set aside the broken pieces for later.

2) In a small saucepan, melt the butter and sugar together over medium heat, stirring occasionally so that the caramel doesn't burn. Heat the caramel to a rolling boil and boil for 2 minutes. Stir in the salt and then pour over the crackers, spreading with a heatproof spatula to cover any missed spots (the toffee thickens very quickly so make sure to do this fast).

3) Bake the toffee crackers for 10 minutes, until the toffee is bubbling. Remove from the oven and cool for 1 minute.

4) Sprinkle the chocolate chips over the hot toffee. Let them sit for a few minutes, until they begin to melt. Spread the chocolate over the toffee in an even layer. Crush the leftover saltine pieces into small crumbs (or crush 5-7 saltines into crumbs) and sprinkle over the chocolate while it is hot. You can also sprinkle some sea salt over the chocolate.

5) Cool the crackers until the chocolate has hardened (the refrigerator works great here, if yours is empty enough to accommodate a baking sheet). Break into pieces and store in an airtight container for up to one week. Good luck getting it to last that long.

From: http://www.bitesoutoflife.com/2011/02/24/chocolate-toffee-cracker-crunch