

English Toffee

Saltine Crackers (40 to 60)

1 cup (packed) brown sugar (½ dark/ ½ light)

1 cup butter (2 sticks)

1 bag (12 oz.) semi-sweet chocolate chips

½ cup finely chopped nuts (walnuts or pecans)

¼ Kahlua (optional)

Preheat oven to 400 degrees

Line large cookie sheet with foil.

Spray the foil with nonstick cooking spray (Pam)

Place crackers on foil, covering entire sheet in single layer.

Melt butter in saucepan, add brown sugar and stir until reaching a boil. Boil for 3 minutes.

Optionally add the Kahlua in at end, careful it can boil over

Pour mixture over crackers and spread to cover.

Bake in oven for 6 minutes. Cracker will float in mixture

Remove from oven and sprinkle with nuts.

Drop chocolate chips evenly over this mixture and allow to melt for about 3 minutes. Using a spatula spread over entire tray.

Place a sheet of wax paper on this, and smooth with an oven mitt.

Refrigerate, remove wax paper, and then break into uneven pieces.