

## Easy Toffee Recipe

[www.harvardhomemaker.com](http://www.harvardhomemaker.com)

\* Freezes well, so you can make in advance.

Saltine crackers  
2 sticks butter  
1 c. brown sugar  
1 bag peanut butter chips (12 oz)  
1 bag semi-sweet chocolate chips (12 oz)

Lay crackers end-to-end along a large, ungreased cookie sheet with sides. On medium heat, melt butter and then add brown sugar, stirring constantly. Bring mixture to a good boil, and let it boil for 3 minutes (continue stirring). Pour over crackers and spread evenly. Bake at 325 for about 4-5 minutes or until it's bubbling all over. Pour on the bag of peanut butter chips and then the chocolate chips. Return to oven for 2 minutes until chips melt a bit. Remove from oven and spread evenly with the back of a spoon. (Can sprinkle chopped nuts on top if desired.) Once set, cut into small squares. Don't let it harden completely, or it will be really hard to cut. Store in refrigerator or freeze. Hope you like it!  
Happy Holidays!

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