



SALTY & SWEET EASY TOFFEE

Saltine crackers

2 sticks butter

1 cup brown sugar

1 bag chocolate chips (12 oz)

1 bag peanut butter chips (12 oz)

Preheat oven to 325. Spread crackers evenly on ungreased cookie sheet. On medium heat melt butter and add brown sugar, stirring constantly. Boil for about 3 minutes, stirring all the time. Pour mixture on crackers and spread evenly. Bake at 325 for about 4-5 minutes or until it bubbles. Sprinkle chocolate and peanut butter chips over the top and return to oven for about 2-3 minutes so chips begin to soften. Remove from oven and spread chips with the back of a spoon. You can also sprinkle chopped nuts on top if you'd like. Place in the fridge until just set and then cut into pieces. (If you wait too long to cut it, it will break apart, and it will also be hard on your wrist! You'll get nice, clean edges if you cut it when just set.)

Store in the fridge so it doesn't melt. Although I like to eat it after it's not quite so chilled after sitting out for a bit--but maybe that's just me. :) You can also freeze this. I layer it with wax paper in between the layers. It works like a charm!

This makes a nice gift for teachers, neighbors, etc. and it's perfect for cookie exchanges since you can make a lot at once. Plan on about 50 pieces per pan. Enjoy!