

Saltine Toffee Cookies

Ingredients

4 ounces saltine crackers

1 cup butter

1 cup dark brown sugar

2 cups semisweet chocolate chips

3/4 cup chopped pecans

Directions

Preheat oven to 400 degrees F (205 degrees C).

Line cookie sheet with saltine crackers in single layer.

In a saucepan combine the sugar and the butter. Bring to a boil and boil for 3 minutes. Immediately pour over saltines and spread to cover crackers completely.

Bake at 400 degrees F (205 degrees C) for 5 to 6 minutes. Remove from oven and sprinkle chocolate chips over the top. Let sit for 5 minutes. Spread melted chocolate and top with chopped nuts. Cool completely and break into pieces.

source:Allrecipes.com