

# MY KIND *of* Holiday

## EMILY HOBAN'S CHRISTMAS TOFFEE

### LIST *of* INGREDIENTS

1 ½ sleeves saltine crackers

1 cup butter (2 sticks)

½ cup sugar (brown sugar works best)

1 bag semi-sweet chocolate morsels

### INSTRUCTIONS *for* CHRISTMAS TOFFEE

1. Preheat oven to 350°.
2. Line a baking sheet with tinfoil and lay saltines faceup on the sheet.
3. Melt 2 sticks of butter over medium-high heat.
4. Once melted, stir in sugar, and continue stirring until absorbed.
5. Bring to a boil and continuously stir until mixture caramelizes.
6. Pour mixture over crackers and spread out with spatula to cover.
7. Bake for 8–10 minutes until bubbling and golden.
8. Take the crackers out of the oven and pour chocolate chips over them. Let melt then spread, covering caramel.
9. Chill in fridge for a few hours.
10. Break up and enjoy!

YIELD X 1 BAKING SHEET

PREP TIME X 15 MINS

COOK TIME X 1 HOUR  
45 MINUTES

TOTAL TIME X 2 HOURS

SERVE *and* ENJOY!