



# GRAHAM CRACKER TOFFEE

## INGREDIENTS

- 14 full-size graham crackers
- 1 cup (2 sticks) salted butter
- 1 cup firmly packed light brown sugar
- 2 cups semi-sweet chocolate chips
- 1/2 tsp. vanilla extract
- 1/4 cup chopped pecans
- 1/4 cup toffee bits
- Optional: 1 to 2 Tbsp. holiday sprinkles

## PREP TIME

15 minutes

## BAKE TIME

8 minutes

**1** Preheat oven to 350°F. Line a 10x15" rimmed baking sheet with parchment paper.

**2** Place graham crackers in a single layer, laying flat, over the entire baking sheet.

**3** In medium-size saucepan, combine brown sugar and butter over medium heat and bring to a boil. Boil for 3 1/2 to 4 minutes, stirring constantly as mixture thickens.

**4** Remove from heat, stir in the vanilla extract, and immediately pour mixture over the graham crackers; spread mixture evenly to cover the crackers completely.

**5** Bake at 350°F for 7 to 8 minutes, until edges are bubbly.

## INSTRUCTIONS

Remove from oven and sprinkle evenly with semi-sweet chocolate chips. Let sit for 4-5 minutes, giving the chocolate time to melt, then spread chocolate evenly over the crackers. Sprinkle with chopped pecans and toffee bits. Add holiday sprinkles too, if desired.

**6** Cool completely until chocolate sets, about 1-2 hours, then break into pieces. To cool the chocolate more quickly, put the pan of toffee in your refrigerator for 30-60 minutes.

mary & martha