



# Cracker Toffee

*"My Grandmother's Recipe"*

## The Ingredients

Box of Club crackers  
2 sticks butter (cubed)  
1 cup soft light brown sugar (packed)

## Instructions

Preheat oven to 325°F.

Line 9×13" pan/cookie sheet with aluminum foil . Spray foil with cooking spray and then line pan with crackers.

Place butter in a medium-sized pot over low medium/low heat. Stir until butter is slightly melted, then add sugar. Once butter is melted, bring to a boil over medium-heat for 3 minutes, or until it thickens and sugar has dissolved. Stir constantly. You want the butter add sugar to be combined and turn an amber caramel color.

After 3 minutes, remove pan from heat and drizzle evenly over crackers. Place pan in oven and bake for 7-8 minutes or until lightly golden brown. Do not over bake.

Remove pan from oven and then take foil off of the pan. Allow the toffee to cool and then break pieces off of foil.

Sometimes I add slivered almonds as well right when it comes out of oven

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