

SALTINE-TOFFEE CANDY

A simple, cheap, easy-to-vary dessert that can be made with a slightly unusual mix of ingredients - in particular, saltines.



20 minutes



About 40 servings



400°F, 6 minutes



Medium heat, 3 minutes



<http://www.budgetbytes.com/2011/06/saltine-toffee-candy/>

Ingredients:

40-50 saltines
1 cup dark brown sugar, packed
1 cup unsalted butter
12 oz chocolate chips

Equipment:

Baking sheet, 14" by 10" minimum
Aluminum foil
Spatula or butter knife
Medium saucepan

Procedure:

1. Preheat the oven to 400°F.
2. Line a sufficiently large baking sheet with foil. Place a layer of saltines over the surface; the exact number of saltines will be dependent on the size of the sheet.
3. In a large pan over medium heat, melt the sugar and butter together. Let the mixture come to a boil, then set a timer and let it boil for three minutes.
4. After the three minutes, pour the mixture over the layer of saltines. Use a spatula or butter knife to spread out and level the toffee as necessary. Place the baking sheet into the oven for six minutes.
5. After the six minutes, remove the baking sheet and turn off the oven (but leave it closed). The surface of the toffee should be bubbling when removed; let these bubbles subside before continuing.
6. Once the bubbling has stopped, sprinkle the chocolate chips fairly evenly over the surface of the toffee. Place the tray back in to the (still off) oven and leave it there until the chocolate chips are glossy (about a minute). Remove the tray from the oven and spread the melted chocolate with a spatula or butter knife.
7. Let the candy come to room temperature. Once it has, it can be moved to the refrigerator. Break into pieces to eat.

Notes/Variations:

- The normal recipe calls for bittersweet chocolate, but dark chocolate also works very well.
- The toffee can be made separately and used for recipes or purposes other than this recipe.
- Boiling the toffee over lower heat for longer will make for a stickier, much less crunchy toffee. It makes it much harder to separate from the foil, though, so it's not advisable.
- Graham crackers can be substituted in for the saltines. If you do this, it is recommended that a pinch of kosher salt be added to the toffee while boiling.