

# Graham Cracker Toffee

#cooking/recipe

#2019/November

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## Graham Cracker Toffee

### Ingredients

1 (14.4-ounce) package graham crackers  
1 cup unsalted butter, cubed  
1 cup sugar  
1/2 teaspoon vanilla extract  
1/4 teaspoon salt  
1 1/2 cups semi-sweet chocolate chips  
1/2 cup pecans, chopped

### Process

Line a baking sheet with parchment paper or a silicone baking mat.

Spread graham crackers in an even layer onto the prepared baking sheet, covering the entire sheet.

In a medium saucepan, combine butter, sugar vanilla and salt over medium heat. Cook, whisking constantly, until butter has melted and mixture is almond brown in color, about 10-15 minutes.

Immediately spread the hot caramel mixture evenly over the graham crackers. Sprinkle with chocolate chips. After 1-2 minutes, spread the chocolate chips in an even layer until smooth. Sprinkle with pecans.

Let cool completely, about 2 hours. Break into pieces.

### Nutrition

**Servings: 12**

Calories: 404

Fat: 24g

Carbs: 48g

Protein: 3g