Toffee & Chocolate Pretzels

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INGREDIENTS:

a bag of pretzels

1 cup butter

1 cup of brown sugar

2 cups semisweet chocolate chips

cooking spray

1 cup of toffee bits

Course salt if desired

DIRECTIONS:

1.Preheat oven to 400 degrees F

.2.Line cookie sheet with foil & spray with cooking spray, lay pretzels in single layer.

3.In a saucepan combine the brown sugar and the butter. Bring to a boil and boil for 3 minutes. Immediately pour over saltines and spread t cover crackers completely.

4.Bake at 400 degrees F for 5 to 6 minutes.

5.Remove from oven and sprinkle chocolate chips over the top. Let sit for 5 minutes. Spread melted chocolate.

Sprinkle toffee bits over melted chocolate and add a sprinkling of salt if desired.

Cool completely, cut into squares or break into pieces