**­Toffee Saltines**

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INGREDIENTS:

40 or so saltine crackers

1 cup butter

1 cup brown sugar

2 cups semisweet chocolate chips

Cooking spray

DIRECTIONS:

1. Preheat oven to 400 degrees F

2. Line a cookie sheet with foil & spray with cooking spray, lay saltine crackers 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.

Cool completely, cut into squares or break into pieces

Enjoy!!