

Toffee Bars

Kebler club crackers

2 sticks butter

1 cup packed brown sugar, light or dark or a mix

12 oz. pkg. Ghirardelli bittersweet chocolate chips

8 oz. pkg. Heath English Toffee Bits (sold by the chocolate chips)

Preheat oven to 400 degrees. Line a 10" x 15" jelly roll pan with foil, butter foil lightly. Place crackers side by side to fill the pan, set aside. In a non stick saucepan, bring butter and sugar to a boil over medium high heat. Stirring constantly, boil for five minutes.

Remove from heat and pour over crackers, evenly spread to cover crackers.

Bake in preheated oven for 7 minutes.

Remove from oven to a wire rack, when the bubbling stops, sprinkle bits and chips (I use about a half package of each) on top in a single layer. Let stand for 3-5 minutes to melt chips, then spread evenly over baked base.

Chill in freezer for 30 minutes, then remove and invert on cutting board. Peel off foil and break or cut into crackers squares. Refrigerate in a tin or plastic container until ready to serve. Set out for about 15 -20 minutes before serving. note: bars can sit at room temperature at your home or to serve, but chill before you take them somewhere in your car.

variation: finely chopped pecans, chopped dried cherries can be added with the chips and bits.