

Christmas Bark



1 cup unsalted butter (**no margarine allowed**)

1 cup brown sugar, packed tightly

2 cups semi-sweet chocolate chips

40 saltine crackers

Preheat oven to 350°F.

Line a 15x10-inch jelly roll pan or a 12x17-inch cookie sheet with foil and spray with non-stick spray.

Lay a flat layer of crackers out on the foil.

Melt the sugar and butter until a boil is reached. Reduce the heat and simmer, uncovered, for 5-6 minutes or until mixture is thickened and sugar is completely dissolved.

Pour this mixture over the crackers and spread to coat evenly.

Bake for 8-10 minutes, or until the toffee becomes bubbly.

After removing the pan from the oven, let it sit for 3-5 minutes.

Sprinkle on the chocolate chips, let them soften and melt (or stick in oven to melt), and then spread them into an even layer. (**You can add nuts, cracker crumbs, or whatever else floats your boat at this point.**)

Let cool and refrigerate until hardened. Break into pieces the size of your choice.