**Cracker Candy**

*(This candy has gone by a variety of other names, including Cracker Toffee, Cracker Candy, Pine Bark, Toffee Bark, Faux Toffee, Saltine Sweeties, Fooler Toffee, and Christmas Crack.)*

**Ingredients:**

1 sleeve Saltine Crackers (apx 48)

1 cup (2 sticks) Butter

1 cup firmly packed Light Brown Sugar

12-ounce package Bittersweet or Milk Chocolate Chips

½ cup Chopped Pecans

**Directions:**

* Heat oven to 325oF.
* Place saltines, side-by-side, on a foil-covered rimmed cookie sheet.
* In saucepan on stovetop, bring butter and brown sugar to boil over medium-low heat, then cook for 3 minutes while stirring.
* Pour butter-sugar mixture slowly over crackers and spread evenly. (If crackers float, just move back into place.) Make sure all crackers are covered.
* Bake 15 minutes.
* Remove from oven and sprinkle chocolate chips evenly over crackers.
* Place back in oven for another minute or so, until the chips begin to melt.
* Spread melted chocolate chips evenly and sprinkle with pecans.
* Let stand until nearly set, then chill until firm (apx 2 hours).
* Break into pieces and store in refrigerator in airtight container.

**Variety**

By swapping up ingredients, this recipe can be changed to fit any occasion or taste. For example, for Christmas you could use white morsels and top with crushed peppermint candy canes. The possibilities are limited only by your imagination and taste.