

## Saltine Cracker Toffee: Easy Addictive Sweet Treat

Get ready to experience a truly magical transformation in your kitchen! This



**OVEN**  
**400°F**

**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

60 saltine crackers (about 1 1/2 sleeves)

1 cup unsalted butter

1 cup light brown sugar, packed

12 ounces semi-sweet chocolate chips

Sprinkles (optional)

Swaps and Notes:

**Saltine Crackers:** Ensure they are fresh and crisp. The saltiness is key to balancing the sweet toffee. You can also try using Ritz crackers for a buttery, less salty variation.

**Unsalted Butter:** Using unsalted butter allows you to control the overall saltiness since the crackers are already salty. If you only have salted, you might slightly reduce the butter and use a pinch less salt in the caramel.

**Light Brown Sugar:** Packed light brown sugar is essential for the caramel base, providing moisture and a rich, molasses flavor. Dark brown sugar can be used for a deeper caramel taste.

**Semi-Sweet Chocolate Chips:** These melt beautifully. You can also use milk chocolate chips for a sweeter topping, or dark chocolate chips for a more intense chocolate flavor. High-quality chocolate chips will melt more smoothly.

**Sprinkles:** Optional, but they add a fun, festive touch, especially for holidays or parties. Flaky sea salt is also a fantastic addition for an extra salty crunch.

### DIRECTIONS

- 1.** Let's get this irresistible : Saltine Cracker Toffee baked to perfection!
- 2.** Preheat : Oven & Prep Pan: Preheat your oven to 400°F (200°C). Line a standard baking sheet (approximately 10x15 inches or larger) completely with aluminum foil, ensuring the bottom and all four sides are covered. This is a crucial step for easy removal and cleanup, as the toffee can be sticky. You can also lightly grease the foil for extra non-stick insurance.
- 3.** Arrange : Crackers: Place the saltine crackers on the foil-lined baking sheet, arranging them in a single layer until the entire bottom of the baking sheet is filled. Break crackers into smaller pieces as needed to fill in any gaps or edges, creating a continuous base.
- 4.** Make the : Toffee Base: In a medium saucepan, melt the 1 cup of unsalted butter over medium-high heat. Once melted, stir in the 1 cup of packed light brown sugar. Continue stirring until the sugar is completely dissolved into the butter. Bring the mixture to a rolling boil and continue to cook for exactly 3 minutes without stirring. This allows the toffee to reach the proper consistency.
- 5.** Pour : Toffee Over Crackers: Slowly and carefully pour the hot butter-sugar mixture all over the arranged crackers, trying to cover them as evenly as possible. Use a heatproof rubber spatula or the back of a spoon to gently spread the mixture and make sure all the crackers are covered, especially those along the edges.
- 6.** Initial : Bake: Place the baking sheet into the preheated oven and bake for 5 minutes. This step helps

the toffee further bond with the crackers and caramelize.

- 7.** Add : Chocolate Chips: Remove the baking sheet from the oven and immediately sprinkle the 12 ounces of semi-sweet chocolate chips evenly all over the hot crackers and toffee.
- 8.** Melt & : Spread Chocolate: Let the chocolate chips sit on the hot surface for 2 to 3 minutes, allowing them to soften and melt from the residual heat. If the chocolate doesn't seem soft enough on its own after a few minutes (this can happen if your kitchen is cool), pop the baking sheet back into the warm oven for just a couple of minutes (no more than 2!) to help them melt.
- 9.** Spread : Chocolate & Garnish: Use an offset spatula (or the back of a spoon) to gently spread the melted chocolate evenly all over the top of the crackers, creating a smooth, glossy layer. If desired, immediately add sprinkles or a sprinkle of flaky sea salt over the melted chocolate before it sets.
- 10.** Cool & : Break: Allow the toffee to cool completely. For faster setting, you can place the baking sheet in the refrigerator for about 20-30 minutes, or until the chocolate is firm. Once cooled and set, carefully lift the entire sheet of toffee from the baking sheet using the foil. Break the cooled toffee into irregular, delicious pieces. Enjoy! Store any leftovers in an airtight container at room temperature or in the fridge.

## SWAPS & NOTES

**Saltine Crackers:** Ensure they are fresh and crisp. The saltiness is key to balancing the sweet toffee.

You can also try using Ritz crackers for a buttery, less salty variation.

**Unsalted Butter:** Using unsalted butter allows you to control the overall saltiness since the crackers are already salty.

### TIPS FOR SUCCESS

**Foil is Your Friend:** Completely covering the baking sheet with foil (up the sides!) is essential.

This prevents the sticky toffee from adhering to your pan and makes cleanup a breeze.

**Don't Stir the Boiling Toffee:** Once the butter and brown sugar mixture comes to a boil, do not stir it.

Let it boil undisturbed for the full 3 minutes to ensure it reaches the correct consistency for toffee.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/saltine-cracker-toffee-easy-addictive-sweet-treat/>