

Ritz Cracker Toffee: The Sweet-and-Salty Treat No One Can Stop Eating

2 cups semi-sweet chocolate chips



OVEN
350°F

TIME
3 min

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INGREDIENTS

- 1 sleeve Ritz crackers
- 1 cup unsalted butter
- 1 cup brown sugar
- 2 cups semi-sweet chocolate chips
- 1/2 teaspoon vanilla extract, optional
- Flaky sea salt, optional for topping
- Chopped pecans or sprinkles, optional

DIRECTIONS

- Step 1: Prep the pan:** Preheat your oven to 350°F. Line a baking sheet or 9x13-inch pan with parchment paper or foil, then arrange the Ritz crackers in a single layer across the bottom.
- Step 2: Make the toffee:** In a saucepan over medium heat, melt the butter and brown sugar together, stirring until smooth. Bring the mixture to a boil and let it cook for about 3 minutes, stirring often, until it thickens slightly and looks glossy.
- Step 3: Pour over the crackers:** Carefully pour the hot toffee mixture evenly over the layer of Ritz crackers. Use a spatula to gently spread it so most of the crackers are covered.
- Step 4: Bake briefly:** Place the pan in the oven and bake for 5 minutes. This helps the toffee settle into the crackers and creates that crisp, candy-like texture.
- Step 5: Add the chocolate:** Remove the pan from the oven and immediately sprinkle the chocolate chips over the hot toffee layer. Let them sit for a few minutes until softened, then spread the melted chocolate into an even layer.
- Step 6: Finish and chill:** Top with flaky salt, chopped nuts, or sprinkles if using. Let the toffee cool, then refrigerate until firm. Once set, break or cut into pieces.

SWAPS & NOTES

Ritz crackers are what make this recipe special, thanks to

their buttery flavor and light saltiness.

If you want a slightly different twist, you can use club crackers, but Ritz gives the treat its signature sweet-and-salty bite.

Semi-sweet chocolate keeps the sweetness balanced, though milk

chocolate will make it a little more candy-like.

Dark chocolate also works if you want a richer finish.

TIPS FOR SUCCESS

Work quickly once the toffee is ready, since it starts setting fast.

Make sure your crackers are already arranged before you begin cooking the butter and brown sugar.

Watch the toffee closely while it boils.

You want it bubbling and glossy, but not scorched.

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

Original recipe: <https://chefmaniac.com/ritz-cracker-toffee-the-sweet-and-salty-treat-no-one-can-stop-eating/>