



I'd Rather Be Stitchin'

A series of quick and easy recipes to get you out of the kitchen and back to stitchin'.

Graham Cracker Toffee

It's that time of the year when sweets are everywhere and they are hard to resist. This recipe is often referred to as "crack" because it is made with graham **crackers** and it is addictive! The nuts and chocolate are optional in case someone is allergic. The toffee is just as great without them.

INGREDIENTS

- 11 whole honey graham crackers, broken into squares
- 1 cup butter
- 1 cup sugar
- 1/2 cup finely chopped pecans (optional but yummy)
- 1-2 cup semi-sweet chocolate chips (also optional)

DIRECTIONS

- Preheat oven to 350*.
- Arrange graham crackers in a single layer in a 15 x 10 baking sheet.*
- Combine butter and sugar in saucepan and bring to a boil over medium heat, stirring constantly until butter melts; then boil 2 minutes. Remove from heat and stir in pecans.
- Pour mixture evenly over crackers and spread carefully to edge of pan, covering crackers completely.
- Bake for 10 minutes.
- Remove from oven and sprinkle evenly with chocolate chips; when chips melt, smooth evenly to cover top.
- Cool in pan for 5 minutes; carefully separate and transfer squares to a wax paper lined cookie sheet.
- Refrigerate until chocolate hardens.

*If you line the pan with parchment paper it makes the last steps easier.