

Best Ever Christmas Crack



4.8 from 35 reviews

author: [LILY ERNST](#) prep time: 15 MIN cook time: 15 MIN

total time: 30 MINUTES yield: ABOUT 40 PIECES



description

This cracker candy is crispy and chocolaty with a sweet buttery toffee finish.

ingredients

- 1 cup (227g) unsalted or salted butter
- 1 cup (220g) packed light or dark brown sugar
- 40 salted saltine crackers (about 1 sleeve)
- 1 pkg (270g-300g) milk or semi-sweet chocolate chips
- additional toppings like nuts, candy or sprinkles (optional)

instructions

1. Preheat oven to 350F. Line a large baking sheet with heavy duty aluminum foil (if using regular foil, spray with non-stick cooking spray for easy removal). Spread the crackers out on the foil in a single layer and fold up the edges of the foil to box in the crackers. Set aside.
2. In a small saucepan, melt the butter and brown sugar over medium-high heat on the stovetop. Bring to a rolling boil. Reduce the heat to medium and continue to boil for 5 minutes (set a timer), stirring occasionally. Quickly pour over the crackers and spread to cover completely.
3. Bake for 5 minutes in the oven. Turn off heat. Remove from oven and immediately sprinkle the chocolate chips on top.
4. Let stand for 1-2 minutes or until the chocolate starts to look shiny and is soft enough spread evenly over the toffee. If the chocolate is still not warm enough to spread after 4 minutes, place it back in the oven for a minute to help soften it.

5. Top with any additional toppings if desired.
6. Chill in the refrigerator for about 2 hours to harden. Peel away the foil and break into pieces.

notes

Leftovers can be stored in an airtight container and stored in the fridge for up to a week. You can also freeze it for up to 3 months.

EXPERT TIPS:

- **Pan size** – A 10×15" jelly roll pan works best for this recipe. However, any type of baking sheet this size or larger will work. My pan is actually 11×17" so I just fold up the edges of the foil to keep the crackers in place and prevent the toffee from spilling out onto the pan.
- **Lining the pan** – Heavy-duty foil works best because it's easy to peel away. You can use regular foil – just lightly coat with non-stick cooking spray to make it easy to remove. You can also use parchment paper. There is no greasing required if you're using parchment paper, but just make sure to completely cover the bottom and sides of the pan.
- **Cooking the toffee.** Once the butter and brown sugar reaches a boil, set a timer, and let it boil for 5 minutes. You want it to be a rolling boil to evaporate some of the moisture, so it becomes like caramel.
- **Baking the cracker candy.** Bake the saltine toffee in a 350F oven for a minimum of 5 minutes or until bubbling so that the toffee reaches its second boiling point and absorbs into the crackers.
- **Melting the chocolate chips.** As soon as you remove the tray from the oven, immediately sprinkle the chocolate chips on top. The bubbling toffee should be hot enough to melt the chocolate. Once about half the chocolate chips look shiny, you can start spreading the chocolate to cover the saltine toffee. If you have trouble with this, you can use mini chocolate chips or melt the chocolate in the microwave then spread it on top.

Nutrition Facts

Serves 40

Amount Per Serving

Calories 151

% Daily Value*

Total Fat 8g **10%**

Cholesterol 12.2mg **4%**

Sodium 172.1mg **7%**

Total Carbohydrate 19.3g **7%**

Sugars 9.2g

Protein 1.5g **3%**

Vitamin A 4% Vitamin C 0%

Calcium 0% Iron 4%

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