



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ENGLISH TOFFEE

40 to 42 Club crackers

½ cup (1 stick) butter, cut into pieces

1 cup firmly packed brown sugar

1 teaspoon vanilla extract

2 cups milk chocolate chips

1/3 to ½ cup chopped pecans, walnuts, or sliced almonds, toasted (optional)

1. Line 18 x 10-inch jellyroll pan with aluminum foil; coat foil with no stick cooking spray. Arrange crackers in single layer on prepared jellyroll pan so that there are no empty spaces between them. Set aside.
2. Place butter and brown sugar in small saucepan over medium heat; cook stirring constantly while the butter melts and bring mixture to a rolling boil. Add vanilla.
3. Carefully pour mixture in even layer over crackers in baking sheet. Bake in 375 degree F oven for 5 to 6 minutes or until toffee is bubbling all over. Carefully remove pan from oven and allow to cool for 1 minute.
4. Sprinkle chocolate chips on top of hot toffee; let sit for 1 minute to soften and melt. Once softened, use offset spatula or knife to spread melted chocolate evenly over entire surface of toffee.
5. While chocolate is still sticky, sprinkle toasted nuts over top, if desired.
6. Refrigerate to set toffee and chocolate, about 30 minutes. Once set, break into small pieces by hand. Store toffee in airtight container for up to 1 week.

Makes 10 - 12 servings.

