



5-INGREDIENT GRAHAM CRACKER TOFFEE

★★★★★ 4.9 from 11 reviews

🕒 *prep time:* 5 MINUTES 🕒 *cook time:* 18 MINUTES 🕒 *total time:* 25 MINUTES

🍴 *yield:* 0 ABOUT 24 PIECES 1X

DESCRIPTION

This 5-Ingredient Graham Cracker Toffee is quick and easy to make, and feel free to sprinkle it with whatever topping sounds good!

INGREDIENTS

SCALE 1x 2x 3x

- 14–16 sheets of graham crackers
 - 1 cup packed brown sugar
 - 1 cup (2 sticks) salted butter
 - 1 cup mini semisweet chocolate chips
 - 1 cup chopped pecans, toasted
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INSTRUCTIONS

- 1 Preheat oven to 350 degrees F.
- 2 Line an 11 x 15-inch baking sheet (or jelly roll pan) with parchment paper or aluminum foil. (If using aluminum foil, mist it with baking spray.) Arrange graham crackers touching side by side in a single layer, breaking some of the graham crackers in half if need be so that that they fit. Set aside.

- 3 In medium saucepan, heat the butter over medium-high heat until melted. Add brown sugar and stir to combine. Continue cooking until the mixture reaches a boil, stirring constantly. Let the mixture boil for about 2 minutes, then remove from heat and pour over graham crackers. Use a spatula or spoon to spread the mixture evenly over the graham crackers. Bake for 6-7 minutes or until the butter mixture is bubbly.
- 4 Remove pan and immediately sprinkle the the chocolate chips evenly on top of the graham crackers. Let sit for a few minutes until the chocolate is melted, then use a spoon to spread the chocolate around as much as you'd like. Sprinkle nuts (or your desired topping) evenly on top of the melted chocolate.
- 5 Let sit for about two hours and then cut and serve. Sometimes, if I am in a hurry, I will cool the cookies in the freezer for a quicker serve time.

Find it online: <https://www.gimmesomeoven.com/graham-cracker-toffee-recipe/>