Halloween Toffee Crunch

Makes: 8 servings
Prep Time: 5 minutes Cook Time: 8 minutes
Total Time: 13 minutes plus cooling time 2 hours

Ingredients

- 1 & 1/2 sleeves Saltine crackers, approximately 50 crackers
- 1 cup (2 sticks) salted butter
- 1 cup packed brown sugar
- 1 tsp vanilla extract
- 10 ounces semisweet chocolate chips

For the Toppings:

- Halloween M&M's
- Candy eyeballs
- Toffee bits
- Orange sprinkles

Use as much or as little of each topping as you like.

Instructions

Preheat the oven to 350°F. Line a 13 x 18-inch rimmed baking sheet with aluminum foil, making sure the foil covers the bottom and sides. Arrange the Saltine crackers in a single layer, covering as much of the pan as possible.

In a medium saucepan, melt the butter and brown sugar over medium heat, stirring until combined. Bring the mixture to a rolling boil and cook for 2 to 3 minutes, stirring constantly. Remove from the heat and stir in the vanilla.

Carefully pour the hot butter mixture over the crackers. Use a heatproof spatula to spread it evenly, covering the crackers as much as possible.

Bake for 4 to 5 minutes, or until the toffee mixture is bubbling across the surface. Keep an eye on it so the edges don't burn.

Remove the pan from the oven and immediately sprinkle the chocolate chips over the hot toffee. Let them sit for about 5 minutes to soften, then spread the melted chocolate into an even layer with a spatula.

While the chocolate is still melted, scatter the M&M's, candy eyeballs, toffee bits, and orange sprinkles over the top. Gently press the larger toppings into the chocolate so they stay in place once it sets.

Refrigerate for 1 to 2 hours, or until the chocolate and toffee are completely firm. Lift the candy from the pan, peel away the foil, and break it into pieces.

Chef's Notes:

- Line the pan well: Foil makes it easier to lift the candy out once it has set. You can also use parchment paper.
- Watch the toffee: Once the butter and sugar reach a boil, keep stirring and don't walk away. The mixture can scorch if left unattended.
- Get creative with toppings: Chopped chocolate candies, mini pretzels, chopped nuts, or a sprinkle of flaky sea salt are all good options.
- Make it your own: Swap the Saltines for graham crackers if you'd like a slightly sweeter base.
- Storage: Keep the candy in an airtight container in the refrigerator for up to 1 week. Let it sit at room temperature for a few minutes before serving if you prefer a slightly less firm bite.