



Ritz Cracker Toffee

{serves 2, ha! Adapted from [Ree's Cashew Crackle](#).}

Ritz crackers (about 3 sleeves)
1 stick (1/2 cup) salted butter
1 cup packed light brown sugar
1 teaspoon vanilla extract
10 ounces bittersweet chocolate chips
1/4 cup chopped pecans

Preheat oven to 350. Line a rimmed cookie sheet with parchment paper. Place the Ritz crackers top-side-down on top of the parchment. Fill in the gaps with cracker pieces, but don't worry if it's bumpy and not perfect.

In a small saucepan, combine the butter, brown sugar, and vanilla. Cook over medium-low heat until the butter is melted and the mixture comes to a boil. Boil for one minute, stirring, until slightly thickened. Pour the butter mixture slowly over the crackers as evenly as possible. Use an offset spatula to smooth. Again, this will not be perfect, and there will be some areas of the crackers that are uncovered.

Bake for 5 minutes. Remove from the oven and let sit for 3 minutes. Scatter the bittersweet chocolate chips over the top. Place back in the oven for 1 minute. Use the offset spatula to spread the melted chocolate chips evenly over the top. Sprinkle on the pecans.

Let the toffee cool to room temperature, then refrigerate until set. Slide the parchment off of the cookie sheet and break the toffee into pieces. Store in an airtight container in the refrigerator.