**Brown Butter Toffee Crackles**

**Ingredients**

* 40 salted soda crackers (about 1 sleeve)
* 2 sticks of Salted Challenge Butter
* 1 packed cup of dark brown sugar
* 1 teaspoon of vanilla
* 2 cup of semi-sweet or dark chocolate chips
* Variety of toppings for garnish such as nuts, sprinkles, coconut, and white chocolate

**Directions**

1. Preheat oven to 400 degrees.
2. Line cooking sheet with parchment paper, letting the paper hang over edges of sheet pan.
3. Arrange crackers on prepared sheet.
4. In a sauce pan over medium heat, add butter and melt.
5. Add sugar, stirring to combine.
6. Bring to a boil and let cook for 5 minutes over medium heat without stirring.
7. Stir in vanilla and immediately pour mixture over crackers. Smooth mixture over crackers with a rubber spatula.
8. Place in oven and bake for 5 minutes.
9. While crackers are in the oven, melt chocolate chips in a glass bowl until melted.
10. Remove crackers from oven, allowing them to cool on countertop for 4-5 minutes to set.
11. Spread melted chocolate over crackers. Immediately sprinkle with desired toppings. Place toffee into a refrigerator for an hour to set.
12. Crack or “crackle” toffee into pieces. Store candy in a sealed container until needed.

Creates 40 pieces