

**Toffee Bars**  
**From The Cook's Life**  
**Makes 50-60 small bars**

Don't be tempted to try these with anything but butter. You need it for both the flavor and the texture.

1¼ cups butter (2½ sticks), NO substitutions  
45-50 saltine crackers  
1 cup dark brown sugar  
1 (14 oz.) can sweetened condensed milk  
1½ cups semi-sweet or bittersweet chocolate chips

Preheat oven to 425 degrees. Melt ¼ cup (½ stick) butter in a medium saucepan over medium low heat. Pour into 12 by 17 inch baking sheet, or two 9 by 13 inch pans. Tilt pan to cover evenly with butter. Arrange crackers over butter in one layer, breaking crackers if necessary to fit.

In the same saucepan, melt remaining 1 cup (2 sticks) butter over medium heat. Add brown sugar. Bring to a boil. Reduce heat to medium low and cook for 2 minutes, stirring occasionally. Remove from heat and add condensed milk, stirring until combined. Pour toffee mixture slowly over crackers and spread evenly. Bake for 5-10 minutes. Keep a close eye on them after 5 minutes. When the bars are done the entire top will be bubbly and the edges will just be starting to darken slightly. Don't cook longer, or the toffee will have a burned taste and be too chewy at the edges.

Sprinkle chocolate chips evenly over the top of the hot toffee. Let stand 5 minutes, until chips are glossy and soft. Spread melted chips evenly over the bars. Let cool at room temperature for several hours until chocolate is set. Refrigerate or freeze to set chocolate faster.

Cut into small squares once the chocolate is set. Store bars in an airtight container, with parchment or waxed paper between layers. These keep at room temperature for several days. Freeze for longer storage.