Bates Salted Toffee Bark

Makes approximately 24 pieces

24 (or so) saltines

½ C. butter or margarine

½ C. granulated sugar

¾ C. chocolate chips

1/3 C. Heath bar bits

1. Preheat oven to 350 degrees
2. Line a 13 x 9 pan with parchment. Spray or grease the pan liberally.
3. Layer saltine crackers over the surface in a single layer. It does not matter whether they are salted side up or down. (Note that you can use any cracker you’d like – graham, Ritz or gluten free varieties work just as well and give different flavor profiles.)
4. Melt butter in a saucepan. Add sugar and bring to a boil. Cook until it just starts to caramelize. Pour evenly over crackers.
5. Sprinkle chocolate chips over the surface and let sit for a few minutes, then carefully spread evenly with an offset spatula to cover crackers.
6. Sprinkle Heath bar bits on top. (Note that you can choose to add different toppings like chopped nuts, coconut, crushed Butterfinger, mini m&ms, etc. Your imagination and sweet tooth are your only limitations!)
7. Refrigerate for at least one hour.
8. Break into pieces. Save any small broken bits and use them for ice cream or yogurt topping!