



Date: Monday, October 30, 2017 1:01 PM

From: Kathleen Yoder <kyodertx@gmail.com>

To: Georgia Horn <georgiahorn@windstream.net>, lisaehorn <lisaehorn@sbcglobal.net>

Subject: Fwd: Cracker toffee recipe for TX camp 2017

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From: "Yoshimi Masuo" <yomasuo@gmail.com>

Date: Oct 27, 2017 10:12 PM

Subject: Cracker toffee recipe for TX camp 2017

To: "Kathleen Yoder" <kyodertx@gmail.com>

Cc:

This is very easy and very delicious!
This amount would serve probably 20 or so.

72 Saltin Cracker
2 sticks of unsalted butter
1cup Brown sugar
1/4 tsp salt
2 1/2cup chocolate chips
2cup chopped pecan

Heat oven 375 degree.
Lay crackers on sheet pan single layer.
Put butter, sugar and salt in pan, boil for 3 min. Stir continuously in high heat.
Pour mixture over cracker and spread it more or less evenly.
Bake for 5 min until bubbling all over.
Sprinkle chocolate and pecan on top. Mix a little with toffee while it's hot.
Fridge at least for 2 hours.
Break into pieces and serve!

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