

SALTED TOFFEE-CHOCOLATE SQUARES

(Everyday Food, May 2010)

13 graham crackers
1 bag (8 ounces) toffee bits
1 1/2 cups coarsely chopped toasted natural almonds
1/2 cup sugar
1 cup (2 sticks) unsalted butter
3/4 cup (4 ounces) bittersweet chocolate, chopped, or chocolate chips (I used mini chocolate chips)
3/4 teaspoon coarse salt

Preheat oven to 350 degrees. Line a rimmed baking sheet with foil. Place graham crackers in a single layer on sheet, edges touching. Sprinkle toffee bits and almonds over graham crackers.

In a small saucepan, bring sugar and butter to a boil over medium-high. Reduce heat and cook at a rapid simmer, swirling pan occasionally, until mixture is syrupy, 2 minutes. Immediately pour over graham crackers. Bake until sugar topping is bubbling, 12 minutes. Remove from oven and immediately sprinkle chocolate and salt over graham crackers. With a sharp knife or pizza cutter, cut into 2-inch squares. Let cool completely on sheet on a wire rack. (Store in an airtight container, up to 1 week.)