

A Recipe From *tikkido*

S'Mores Toffee

<https://tikkido.com/blog/smores-toffee-candy-recipe>

S'Mores Toffee:

- 2 sticks (one cup) butter
- 1 cup brown sugar
- graham crackers
- 2 cups chocolate chips
- 2 cups miniature dehydrated (freeze-dried) marshmallows

Instructions:

1. Line your baking sheet with a Silpat silicone baking mat, or butter it really well. *Really* well. Arrange graham crackers in the baking pan.
2. Heat the butter and brown sugar together in a saucepan. Bring to a boil, and let it boil **without stirring it** for three minutes.
3. Pour the brown sugar and butter mixture over the graham crackers, then bake the entire thing for 5 minutes at 400 degrees Fahrenheit.
4. Remove from oven, and sprinkle with the chocolate chips. When the chocolate chips look glossy, use a spatula to spread the chocolate evenly over the toffee-infused graham crackers.
5. While the chocolate is still wet, sprinkle liberally with the freeze dried marshmallows. Let cool in the refrigerator.
6. When cool and hard, break into pieces.

