

Heather's Christmas Toffee Biscuits

- 1 cup (2 sticks) Butter
- ¼ cup Brown Sugar
- ¼ cup Sugar
- 1 package Leibniz Butter Biscuits (or graham crackers)
- 2 cups or one bag Chocolate Chips (I like Ghirardelli Bittersweet chips)
- 1 cup Pecans, roughly chopped (or nut of your choice)



Preheat oven to 350.

Line large sheet pan with non-stick foil. Lay out biscuits so that sheet pan is entirely covered. It's possible to do this so that you only have to break one biscuit, and even have 3 biscuits leftover for snacking while you stir and chop!

Melt butter in small pan, and stir in sugars. A dash of salt wouldn't go amiss here, too. Bring to a boil, then lower heat so that mixture is gently bubbling, for 4 minutes. Remove from heat.

Once bubbles calm down a bit, pour sugar mixture over biscuit pan, and spread evenly with spatula, so that all cookies are covered.

Bake in preheated oven for 10 minutes.

Remove pan from oven, and set on cool surface, waiting for bubbles to subside, which should take a minute or two. Sprinkle chocolate chips evenly over hot toffee, and wait for 2 minutes for chips to get all melty. Once they look pretty shiny all over, spread melted chocolate with spatula so that all cookies have a chocolate layer too!

Sprinkle evenly with chopped nuts, pressing gently into melted chocolate, or dropping sheet pan sharply on hard surface a couple times. Cool outside if you live in a colder area, or pop in the fridge to harden.

Peel foil off chilled cookies and break up into pieces for serving, munching and sharing. Sweep up the crumbs into a Tupperware for topping ice cream.

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