

## Sheryl Wung's recipe for Toffee

Preheat oven to 350 degrees.

Ingredients:

Graham crackers

1 c. Sugar

2 Sticks butter

1 1/2 c. Chopped walnuts or sliced almonds

Use a cookie sheet about 11 x 15 inches (about the size of a jelly roll pan). Line the cookie sheet with foil and spray foil with PAM. Quarter crackers (break along the serrated lines) and place over the entire pan-set aside. In a Teflon coated saucepan on medium heat, bring sugar and butter to a rolling boil and boil for 2-3 min. Stirring constantly and the mixture becomes frothy. Pour the mixture over all the graham crackers and then sprinkle the walnuts or almonds over the mixture.

Bake in the 350 degree oven for 12-13 minutes. Let cool-separate the graham cracker pieces and store in a wax paper lined tin.