



Life &
Sprinkles
BY TARYN CAMP

KING CAKE CRACKER TOFFEE

The BEST Cracker Toffee that I have ever made. The hint of cinnamon is the perfect touch against the white chocolate. A deliciously sweet way to celebrate Mardi Gras.

INGREDIENTS

- 28-32 CINNAMON graham cracker squares (depending how many you get in the pan)
- 1 c butter
- 1 c light brown sugar
- Pinch or two of cinnamon
- 12 oz or 1 pkg Ghirardelli white melts, melted
- 3 colors sanding sugar

DIRECTIONS

1. Preheat oven to 350.
2. Line a baking sheet with foil or parchment and spray with nonstick cooking spray.
3. Spread the crackers in a single layer.
4. In a small saucepan melt the butter and brown sugar. Once melted add in the cinnamon. Bring to a boil and boil for 5 min. Pour over crackers.
5. Bake for 5-7 min in the oven.
6. Remove and top with melted white chocolate. Spread across the crackers.
7. Top with sanding sugar in alternating stripes.
8. Chill in the fridge for two hours then break apart. Serve at room temp.