

## Easy Walnut Toffee Bites

Buttery rich, these cookies can be made by anyone regardless of baking ability! The semi-sweet chocolate adds just a touch of sweet. Get the kids involved in making this cookie...they can easily sprinkle the nuts or drizzle the chocolate!

### Ingredients

1 cup butter  
1/4 cup brown sugar, *packed*  
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graham crackers, *enough to cover cookie sheet;*  
*about 25*  
1 cup walnuts, *chopped*  
1 cup dark chocolate chips

Preheat oven to 350-degrees F. Line a 9 by 13-inch jelly roll pan with non-stick foil. Break graham crackers to fit, covering entire surface of the foil-lined pan. Set aside.

In a medium saucepan, combine butter and sugars, stirring constantly; boil 2 minutes. Pour hot mixture over graham crackers, spreading as necessary so that all crackers are covered. Immediately sprinkle with chopped nuts.

Bake for 8 minutes, or until lightly brown; cool.

Melt chocolate chips by favorite method (stovetop/microwave); stir until smooth.

Drizzle melted chocolate over cooled graham crackers; allow to cool.

Remove from foil, breaking into bite size pieces.

Yield: about 25 bars.

#### *Erik's Tip:*

Try using milk chocolate chips and various nutmeats, like almond, or hazelnut!

