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# Toffee Squares

*Eileen Eschbach*

*Nettles Island Cooking in Paradise - 2014*

**graham crackers**

**1 stick butter**

**1 stick margarine**

**1/2 cup sugar**

**1 1/2 cups chopped walnuts or pecans**

**1 (5 ounce) Hershey's bar**

**3 tablespoons milk**

Preheat the oven to 350 degrees.

Break the graham crackers into fours and place in a jelly roll pan.

In a saucepan, boil the butter, margarine and sugar for 3 to 5 minutes, stirring constantly. (The mixture will be very thick.)

Pour the mixture evenly over the graham crackers. Sprinkle the chopped nuts over the top.

Bake in the oven at 350 degrees for 10 to 12 minutes.

Remove from the pan immediately onto aluminum foil. Let cool.

In a saucepan, melt the Hershey bar and milk over very low heat. Stir constantly and don't overcook.

Drizzle chocolate over the bars. Let cool and refrigerate.

## **Dessert**

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*Per Serving (excluding unknown items): 2040 Calories; 184g Fat (79.6% calories from fat); 3g Protein; 103g Carbohydrate; 0g Dietary Fiber; 255mg Cholesterol; 2026mg Sodium. Exchanges: 0 Non-Fat Milk; 36 1/2 Fat; 6 1/2 Other Carbohydrates.*