

A Taste of History



Toffee Cookie



Recipe courtesy of Fern Gargrave,
**Favorite Recipes Compiled by Oswego
Schools Cafeteria Ladies 1975**

Ingredients

- 1 cup butter or oleo
- 1 cup brown sugar (light)
- ¼ to ½ cup chopped pecans
- 24 graham crackers, broken in half

Preparation

1. Preheat oven to 350 °F.
2. Line a cookie or baking sheet with aluminum foil.
3. Break graham crackers in half and place side by side on a baking sheet.
4. Melt butter and brown sugar over medium heat until boiling. Stir occasionally.
5. Bring to a boil and boil together for 3 minutes.
6. Pour mixture over graham crackers.
7. Sprinkle on chopped pecans.
8. Bake for 8-10 minutes.
9. Separate squares while hot.