

Matcha Toffee

Ingredients:

1 cup butter
1 cup coconut sugar
1 sleeve Saltine crackers
½ cup-¾ cup white chocolate chips
½ tbsp [Tenzo matcha](#)
½ cup chopped pecans

Supplies

Baking sheet
Parchment paper
Medium pot
Rubber spatula

Directions:

1. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper. Place the saltines on the baking sheet.
2. In a medium pot, melt 1 cup butter and 1 cup coconut sugar on high heat, stirring occasionally. Let the butter and coconut sugar continue to cook on high for 7-10 minutes, or until a thick mixture has formed.
3. Pour the butter and sugar mixture over the saltines. Place in the oven for 5 minutes.
4. Immediately after the saltines come out of the oven, spread ½-¾ cup of white chocolate chips over the sugar mixture. Using a rubber spatula spread the chocolate chips over the saltines. The chocolate chips will melt instantly due to the heat from the oven. Once the chocolate has melted, sprinkle ½ tbsp Tenzo matcha over the chocolate. Using a rubber spatula spread the matcha over the chocolate until the matcha has blended into the chocolate mixture. (It will turn green from the Matcha)
5. Top with ½ cup chopped pecans.
6. Place in the fridge overnight. The next day, using your hands, break the toffee into small pieces.
7. Store in the fridge.