

# Very easy Matzah cake for Passover

from Smadar Lahav

## Ingredients:

5-6 Matzot

1 cup of water or milk

1 tbsp of brewed coffee

Shredded sweetened coconut, approx. ¼ cup

## Chocolate cream

200 gram (2 dark chocolate bars)

2 Tbsp. unsweetened cocoa powder

½ cup of milk

½ cup of granulated sugar

1-2 tsp. vanilla extract

4 oz. (100 gram) Butter (unsalted)

2 tbsp. Nutella (Optional)

## Directions: In a small saucepan mix on low heat

200 gram (2 dark chocolate bars)

2 Tbsp. cocoa powder

½ cup of milk

½ cup of sugar

1-2 tsp. vanilla extract

Take off from the stove and add butter, mix all together to a smooth cream and put aside to cool down.

Wet each matzah sheet in a mixture of water & coffee (milk w/coffee optional), spread the chocolate cream on top of the wet matzah, put on a plate and make layers. On the top layer sprinkle coconut.

Put in the fridge for two hours. Cut into squares and serve cold.

