

## Stacey Jahanfar's Chocolate Matzoh (aka "Matzoh Crack")

### **Ingredients**

5 pieces of matzoh  
1 cup butter  
1 cup brown sugar  
¼ cup water  
1 bag of dark chocolate chips  
1 cup of chopped nuts  
Coarse salt for the top

### **Directions**

1. Prepare a cookie sheet with a silicone baking mat or greased wax paper.
2. Lay out matzoh in a single layer, breaking as needed to fill entire surface.
3. In a pot, heat butter, water, and brown sugar, stirring constantly until temperature reads 300 degrees, about 10 minutes.
4. Carefully pour the hot toffee over prepared matzoh. Sprinkle with chocolate chips spreading to coat and melt over the hot toffee. Top with chopped nuts and coarse salt. Allow to cool before breaking into pieces.