

The Joy of Jewish Cooking

Passover Chocolate Toffee Matzah



Passover is my favorite Holiday because it is so rich in tradition. On Passover we give the next generation the gift of our story. I enjoy having a seder and all the foods that go along with it. The desserts, matzah, matzah ball soup and charoset are our families favorites. Once I started making this Passover Chocolate Toffee Matzah we cannot have a seder without it as everyone loves it!! I enjoy making it so much because it is so easy to make that even the grandkids delight in making it, eating it and sharing with friends and classmates.

Madeleine Collins



Ingredients

- 5 matzos
- 1 stick (4oz) butter
- 1 cup packed brown sugar
- 2 cups chocolate chips
- ½ cup salted nuts (almonds, peanuts,

DIRECTIONS:

- Preheat the oven to 350 degrees F.
- Line a rimmed baking sheet with foil or parchment paper. Spray the baking sheet with nonstick cooking spray to make the toffee easy to remove later.
- Arrange the matzos on the bottom of the pan so that they cover the entire area. You will probably need to break or cut a few to get them to fit.
- Combine the butter and brown sugar in a small saucepan. (If your using unsalted matzos and unsalted nuts, you may want to add ½ tsp. salt.) Place the pan over medium heat and stir while the butter melts and the sugar dissolves. Continue to cook the sugar, stirring frequently, until it starts to boil. Once it is at a full boil, cook it for 1 minute, stirring constantly. After one minute take the pan off the heat and pour the sugar syrup all over the matzos in the pan. Try to drizzle it so it's evenly spread over the matzos in the pan. Take a spatula and gently move the toffee around so it's covering most of the matzos. Work quickly so it is still hot and liquid when you spread it. It will spread in the oven so don't worry if you miss a few spaces.
- Place the tray of toffee-covered matzo in the 350-degree oven and bake it for 5-7 minutes, until the toffee is bubbling all over. Let the toffee rest for 1 minute after you take it out of the oven.
- Sprinkle the chocolate chips all over the surface of the toffee and let them rest for an additional minute. The heat from the chocolate will help melt the chocolate.
- Use your spatula to spread the melted chocolate chips all over the toffee, so that every inch is covered.

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- Sprinkle the top of the wet chocolate with your chopped nuts. Press them gently in so they adhere to the chocolate.
- Refrigerate the tray until the chocolate is cool and set about 30 minutes.
- Once it has set, take the tray from refrigerator and peel off the foil or parchment paper. Break the Matzo into small pieces or you can cut into squares with a large knife.

This freezes well.

Recipe from 'Oh Nuts Sweet and Crunchy Blog'.

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