

MATZAH HOUSE!

Materials:

Matzah

Chocolate for melting

Canned, ready to spread icing

Assorted candies like licorice, fruit slices, fruit leather (roll ups), marshmallows, jelly beans - whatever you like!

Cookie sheets or trays

Wax paper and tin foil

Begin by following directions to melt chocolate. Cool slightly and spoon into pastry bag with a writing tip, or a zip baggie with a corner snip. Lay whole matzah on sheets of wax paper on a cookie sheet and pipe in chocolate, a door and windows. Decorate 4 sheets for the sides of your house. Use chocolate as “glue” to attach candies or marshmallows. Let dry and harden. Cover a tray or cookie sheet with tin foil to use as the base for your house. Use ready to spread icing on the edges of each matzah sheet, press together to make a cube and attach with more icing to the foil tray. Add a roof from 2 more sheets of matzah. Decorate the “yard” with extra candies, licorice or fruit roll up walkways, marshmallow shrubs - use your imagination!

Send us a picture before you eat it!

