

Matzo Roca

Ingredients

1/3 to 1/2 box matzo

1 cup brown sugar

1 cup (2 sticks) butter or margarine

1 to 1-1/2 cups semi-sweet chocolate chips

Directions

1. Heat oven to 375°F
2. Line a cookie sheet with foil over the edges so it stays in place.
3. Line foiled cookie sheet with parchment paper.
4. Lay a single layer of pieces of matzo over the parchment (keep matzo in 1 or just a few lengthwise pieces and break up sheets) so that the parchment is completely covered with a flat layer of matzo.
5. In a saucepan, combine brown sugar and butter. Turn on heat, bring mixture to a boil, and boil 5 minutes, stirring constantly.
6. Pour brown sugar/butter mixture over the layer of matzo on the sheet pan so all matzo is covered with a layer of this sugar syrup.
7. Put cookie sheet in oven and immediately turn over temperature down to 350°.
8. While baking, fill a measuring cup with 1 cup of chocolate chips.
9. Bake pan for 15 minutes. Remove from oven and immediately shake the chips over the sugared matzo.

Sprinkle on additional chips for good, but not complete coverage. Allow chips to melt for 5 minutes, then spread the chocolate completely over the sugar with a rubber spatula.

If you are making more roca, turn oven back to 375° to preheat for the next pan. Prepare another pan (this one needs to thoroughly cool before you can remove the Matzo Roca.)

10. Put chocolate-coated matzo roca on pan into a refrigerator or freezer to thoroughly firm the chocolate and sugar layers. When all ingredients are set, remove pan from cold, break into pieces with a knife or with your hands.

Store in zip lock or cookie tin. Stores well in a freezer for months. Excellent served cold or at room temperature.