

LOVE THY CARROT

real food made with love

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CHOCOLATE COVERED TOFFEE MATZAH FOR PASSOVER

INGREDIENTS

4 to 6 sheets matzahs

1 cup unsalted butter, cut into chunks

1 cup firmly-packed light brown sugar

big pinch of sea salt

2 cups semisweet chocolate chips, butterscotch chips or white chocolate chips (a combination of white and dark looks really nice).

1 cup toasted sliced almonds, or your favourite nuts (optional)

DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. Line a rimmed baking sheet completely with foil, making sure the foil goes up and over the edges. Cover the foil with a sheet of parchment paper. (Don't skip the tin foil you will thank me when you clean up).
3. Line the baking sheet with matzah, breaking extra pieces as necessary to fill in any spaces.
4. In a medium saucepan, melt the butter and brown sugar together, and cook over medium heat, stirring, until the butter is melted and the mixture is beginning to boil. Boil for 2 minutes, stirring constantly. Remove from heat, add the salt, and pour over matzoh, spreading with a heatproof spatula.
5. Put the pan in the oven and bake for 3 to 5 minutes. As it bakes, it will bubble up but make sure it's not burning.

6. Remove from oven and immediately cover with chocolate chips. Let stand 5 minutes, then spread the chocolate with a spatula.
7. This is optional, sprinkle with toasted almonds or your favourite nuts.
8. Let cool completely, (I put the baking sheet in the freezer for about an hour) then break into pieces and store in an airtight container or ziplock bags until ready to serve.

C O O K S N O T E S

I like to store and serve this directly from the freezer.

This chocolate covered matzah is addictive.