

Chocolate Caramel Matzo for Passover

From ZoeBakes. Com

1 Cup (2 sticks) unsalted butter or Passover Margarine

1 Cup Firmly Packed Brown Sugar

½ Cup Chocolate Chips, Bittersweet, semisweet, milk and/or white

Optional Toppings:

Toasted Pecans, walnuts or almonds

Sweetened coconut flakes

Toasted sesame seeds Toasted

Line a baking sheet with foil. Preheat oven to 350 degrees

In a sauce pot cook the butter and sugar over medium high heat for about 3-5 minutes, whisking constantly. The caramel may melt and be transparent or it may look more crystallized looking as in this batch. It doesn't seem to matter once you bake it.

Spread caramel evenly over the matzohs.

Bakes for about 15 minutes. Check halfway through to make sure it is not browning too quickly.

Rotate pan

Remove from Oven and add chocolate.

Let chocolate sit for 5 minutes and then spread evenly over the matzos.

Add desired toppings or leave plain

Refrigerator to set chocolate then break into pieces.