

martha stewart

Chocolate, Nut, and Dried Fruit Covered Matzo

Yield: Makes 11 pieces



Time for dessert! Turn matzo, a Passover staple, into a sweet treat by coating it with chocolate, nuts, and dried fruit.



Ingredients

11 pieces matzo (about 1 box)

11 ounces white chocolate,
melted

11 ounces dark chocolate,
melted

3/4 cup finely chopped nuts,
toasted

1 1/2 cups dried fruit or
crystallized ginger, chopped

Directions

Step 1

Place matzo on a parchment-paper-lined baking sheet. Brush one side of matzo with either the white or dark chocolate; drizzle over dark chocolate, if matzo was brushed with white chocolate, or white chocolate, if matzo was brushed with dark chocolate. Sprinkle over nuts and fruit.

Step 2

Transfer matzo to refrigerator until chocolate is set, about 15 minutes. Break into pieces. Serve immediately.

Cook's Notes

Matzo can be covered and refrigerated up to 1 week.

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