

## Chocolate Nut, and Dried Fruit Covered Matzo

(Martha Stewart)

11 Oz. Dark Chocolate

11 oz. White Chocolate

$\frac{3}{4}$  Cup Nuts, Toasted

11 Pieces Matzo

1-1/2 Cups Dried fruit or Crystalized Ginger

### Instructions:

Place Matzo on a parchment paper lined baking sheet.

Brush one side of matzo with either the white or dark chocolate;

Drizzle over with opposite chocolate – sprinkler with nuts and

Fruit. Transfer matzo to refrigerator until chocolate

Is set – about 15 minutes. Break into pieces – Serve

**NOTE: YOU CAN GET PICTURE AND RECIPE ON [Zoe's Bakes.com](http://Zoe's Bakes.com)**

**Chocolate Caramel Matzah**