

once upon a chef

WITH JENN SEGAL

Chocolate Toffee Matzo Crack

Adapted from Marcy Goldman of [Better Baking](#)

With layers of matzo, crunchy toffee, chocolate, and sea salt, matzo crack is an absolute must for Passover!

Servings: 35 2-inch squares

Total Time: 30 Minutes, plus 45 minutes to chill

INGREDIENTS

- 4-5 lightly salted matzos (preferably the Streit's brand - see note below)
- 2 sticks (1 cup) unsalted butter
- 1 cup firmly packed dark brown sugar
- 1 (12-ounce) bag semi-sweet chocolate chips (I use Ghirardelli)
- 1 heaping cup chopped pecans (toasted if desired, for maximum flavor - see note below)
- ½ teaspoon sea salt flakes or kosher salt



INSTRUCTIONS

Preheat the oven to 350°F. Line a rimmed baking sheet with heavy duty aluminum foil, making sure the foil goes up and over the edges, and top with a sheet of parchment paper.

Cover the baking sheet with the matzos, cutting and piecing them together as necessary to fill the entire pan.

Make the toffee: Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture comes to a boil. (If it looks like it's separating, just keep stirring; it will come together.) Once the mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. (Be extra careful -- the toffee will be very hot!) Immediately pour the toffee over the matzos and, using a spatula, spread into an even layer.

Put the pan into the oven and bake for 8 to 10 minutes, or until the toffee topping is crackled and bubbling all over. Remove the pan from the oven and place on wire cooling rack on the counter. Immediately scatter the chocolate chips evenly over top. Wait 3 to 5 minutes for the chips to soften, then use an offset spatula to spread the chocolate into an even layer. Sprinkle with the pecans and sea salt. Refrigerate until the chocolate is firm, about 45 minutes. Don't leave it in the fridge too much longer, otherwise it will be hard to cut.

Lift the foil overhang to transfer the matzo crack onto a large cutting board. Using a large sharp knife, cut into 2-inch squares. Store in an airtight container in the fridge and serve cold.

Note: I love Streit's lightly salted matzos for this recipe but any brand will work. If you can only find regular salted matzos, cut back or omit the sea salt at the end. If you can't find matzos, substitute Saltine crackers and omit the salt. You'll need enough to cover the entire sheet pan.

Note: It's a good idea to toast the nuts for maximum flavor but, truth be told, I never bother.

https://www.onceuponachef.com/recipes/chocolate-toffee-matzo-crack.html?recipe_print=yes