

## MATZAH BRITTLE

4 SHEETS UNSALTED NON-EGG MATZAH

½ UP UNSALTED BUTTER, CUT INTO SMALL PIECES

1 CUP PACKED DARK BROWN SUGAR

12 OUNCE PACKAGE BITTERSWEET CHOCOLATE CHIPS –

COARSE SEA SALT

CHOPPED UNDER

MINI WHITE CHOCOLATE CHIPS

PREHEAT OVEN TO 250 DEGREES

LINE A BAKING SHEET WITH PARCHMENT PAPER

PLACE MATZAH IN AN EVEN LAYER ON BAKING SHEET AND SET ASIDE.

MELT BUTTER IN A SAUCE PAN OVER MEDIUM-LOW HEAT. ADD BROWN SUGAR AND IMMEDIATELY REDUCE TEMPERATURE TO LOW. COOKING, STIRRING ADJUSTING HEAT AS NECESSARY UNTIL SUGAR HAS COMPLETELY DISSOLVED AND BEGINS TO BUBBLE.

DRIZZLE TOFFEE OVER MATZAH AND SPREAD TO COVER USING A SPATULA.

TRANSFER TOFFEE-COVERED MATZAH TO OVEN AND BAKE UNTIL TOFFEE HAS A RICH, SHINY SHEEN 10-20 MINUTES. REMOVE FROM OVEN AND SPRINKLE WITH CHOCOLATE CHIPS. TENT MATZAH WITH ALUMINUM FOIL AND LET STAND FOR 20-30 MINUTES.

REMOVE FOIL TENT AND SPREAD MELTED CHOCOLATE OVER MATZAH TO COVER, SPRINKLE WITH NUTS IF YOU CHOOSE AND THEN SEAL SALT. SPRINKLE WITH WHITE CHOCOLATE CHIPS

LET CHIPS FOR 2 HOURS IN REFRIGERATOR.

BREAK INTO SMALL PIECES.

TO THIS RECEIPE YOU COULD ADD MANY TOPPINGS

SUCH AS

DRIED CRANBERRIES AND PISTACHIOS CHOPPED

DRIED FRUIT