



CHOCOLATE COVERED MATZO

Makes 8 servings | Serving size: 1-2 pieces

PREP TIME
20 min

COOK TIME
0 min

TOTAL TIME
20 min

The combination of the crisp matzo cracker, caramel, and chocolate will make you feel like you're eating a gourmet candy bar. And I love that you can customize the recipe with your favorite toppings.



Ingredients

- 2 sheets matzo
- ¼ cup butter
- ¼ cup brown sugar
- ¼ teaspoon salt
- ½ cup chocolate
- Toppings of choice

Directions

1. Place matzo on wax paper.
2. In a small pan, melt butter, then add brown sugar and salt. Bring to a boil. Turn down heat and simmer for about 2 minutes to make a quick caramel sauce.
3. Pour caramel over matzo sheets and spread until the matzo is evenly covered.
4. Allow to cool for about 10 minutes.
5. While caramel is cooling, get your toppings ready.
6. Microwave chocolate for 30 seconds at a time until melted, then drizzle or evenly cover the matzo with chocolate. (I like to drizzle dark and white chocolate.)
7. Top with your choice of toppings, like fruit, nuts, or just a little sea salt.
8. Allow the chocolate to set, then break apart.