

# Matzo Krack

## Ingredients

2+ large unsalted matzo  
1/2 cup unsalted butter  
1/2 cup light brown sugar, packed  
1/2 cup nuts, finely chopped  
1/2 cup nuts large chop  
1 1/2 cups Trader Joes semi-sweet chocolate chips

Preheat oven to 350

Use 1/2 sheet pan with a 1/2" to 3/4" rim

Place matzos inside bake sheet, cutting to fit and trimming corners.

Leaving no gaps.

Bring to boil, butter, sugar & fine chop nuts. Using a heat proof handled spoon, stir mixture vigorously until all ingredients are incorporated well and do not separate. Boil for 1 1/2 minutes. Mixture looks like caramel now. Pour mixture over matzo starting at edges. Spread evenly covering all the matzos.

Bake for 8 minutes, turning sheet at half way point to heat caramel evenly. Sprinkle chocolate evenly over top and bake for 4 minutes, turning at half way point.

Spread melted chocolate with off set spatula evenly to edges.

Sprinkle with remaining coarse nuts.

Cool completely. Then refrigerate to chill and harden before breaking or cutting into pieces.

## Suggestions

Be creative. Use dark, milk or white chocolate. Please note that not all chocolate and chips melt evenly. Some are grainy. Use any kind of nuts, walnuts, pecans, cashews, pistachios, peanuts, sliced almonds.

Add different toppings like, chopped dried fruit, mini marshmallows, crushed peppermint candy, M&M's.

