

Matzo Crack Recipe

Ingredients:

- 2 sticks of butter
- 1 cup of brown sugar
- Matzo (enough to fill your baking sheet without overlap)
- Tin foil and parchment paper
- Chocolate chips
- Toppings (optional, choose what you like!)
 - Sea salt
 - Walnuts
 - Pecans
 - Dried fruit
 - Peanut butter

Instructions:

1. Preheat your oven to 350 degrees. Line a baking sheet with a layer of tinfoil and then a layer of parchment paper.
2. Organize matzo on the baking sheet to fill the pan without overlapping the pieces. Break pieces to fill in any gaps.
3. In a medium pot, add your butter and brown sugar. Heat over medium heat and stir constantly with a wire whisk. Once boiling and foamy (this takes time, be patient!), remove from heat.
4. Pour toffee mixture, carefully, over the matzo in the pan. Spread evenly with metal spatula or knife. Place in the oven for 5-8 minutes, or until the toffee becomes bubbly and cracked on top.
5. Sprinkle chocolate chips on and let sit for a few minutes to melt. Spread chocolate in an even layer. Add toppings of your choice.
6. Place in the fridge for 45 minutes. Any longer and it may be difficult to cut. Cut into pieces and serve or put into tupperware to eat another day! Keep refrigerated so the chocolate doesn't melt