

# Sara's Kitchen - Passover Menu

## Chocolate Covered Toffee “Matzah Crack”



(Adapted from Marci Goldman of Better Baking)

### **Ingredients:**

4-5 lightly salted matzahs (preferably the Streit's brand)  
2 sticks (1 cup) Passover margarine  
1 cup firmly packed dark brown sugar  
1 (12-ounce) bag semi-sweet chocolate chips  
1 heaping cup toasted chopped pecans  
1/2 teaspoon sea salt flakes

### **Instructions:**

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

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

Make toffee: Combine margarine and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until mixture comes to a boil. (If it looks like it's separating, just keep stirring; it will come together.) Once mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. (Be extra careful -- toffee

will be very hot!) Immediately pour toffee over matzos and, using a spatula, spread into an even layer.

Put the pan into the oven and bake for about 10 minutes, or until the toffee topping is crackled and bubbling all over. Remove pan and place on wire cooling rack on the counter. Immediately scatter chocolate chips evenly over top. Wait 3-5 minutes for the chips to soften, then use a thin spatula to spread chocolate into an even layer. Sprinkle with 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 foil overhang to transfer matzah crack onto a large cutting board. Use a large sharp knife, and cut into 2-inch squares. Store in an airtight container in the fridge and serve cold.

**Notes:**

---

---

---

---