

CARAMEL MATZOH CRUNCH from Laurie

— ingredients —

4-6 unsalted matzohs

1 cup (2 sticks) unsalted butter or unsalted Passover margarine

1 cup firmly packed brown sugar/ not light brown sugar

3/4 cup coarsely chopped chocolate chips or milk chocolate

Preheat the oven to **375°F**. Line a large cookie sheet completely with foil. This is very important since the mixture becomes sticky during baking.

Line the bottom of the cookie sheet evenly with the matzohs, cutting extra pieces, as required, to fit any spaces.

Put into a 3-quart, heavy-bottomed saucepan, combine the butter or margarine and the brown sugar. Cook over medium heat, stirring constantly, until the mixture comes to a boil.

Boil for 5 minutes, stirring constantly. Remove from the heat and pour over the matzoh, covering completely.

Place the baking sheet in the oven and immediately reduce the heat to **350°**. Bake for **7 minutes**.

Remove from the oven and sprinkle immediately with the chopped chocolate or chips. Let stand for 5 minutes, then you spread the melted chocolate over the matzoh. While still warm, break into squares or odd shapes. Chill, still in the pan, in the freezer until set.

Variation:

You can also use **coarsely chopped white chocolate** or a combination of white and dark. It looks pretty.

You can also use sprinkles for any holiday like blue Hanukkah, and pink or blue for a birthday.

Chopped or slivered **toasted almonds, chopped walnuts**, sprinkled on top as the chocolate sets.

A real variety would be Graham crackers on bottom. Not for Paasover