Matzoh Toffee Bark

Ingredients
- 5-6 unsalted plain matzoh boards
- ¾ cup unsalted butter
- ¾ cup firmly packed light brown sugar
- ¾ cup chocolate chips
- ¾ cup toasted pecans
- Parchment paper
- Aluminum foil

Directions
- Pre-heat oven to 375° and line a baking pan with foil and top foil with baking parchment paper.
- Line pan evenly with unsalted plain matzoh boards, cutting extra pieces to fit.
- In heavy bottom saucepan, combine butter and brown sugar.
- Cook over medium heat, stirring constantly, until mixture comes to a boil.
- Continue cooking 3 minutes, stirring constantly.
- Remove from heat and spread mixture over matzoh.
- Bake in a 350° oven for 12 minutes.
- Remove from oven and sprinkle with chocolate chips and toasted pecans.
- Let cool and then break into pieces.

From the Kitchen of Rachel Schwartz