

MATZOH TOFFEE BARK

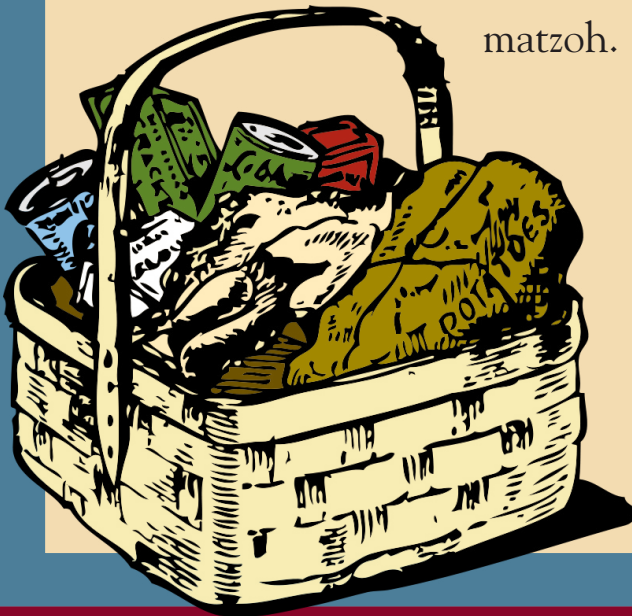
Ingredients

5-6 unsalted plain matzoh
boards
 $\frac{3}{4}$ cup unsalted butter
 $\frac{3}{4}$ cup firmly packed light
brown sugar

$\frac{3}{4}$ cup chocolate chips
 $\frac{3}{4}$ 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