



White Chocolate Matzah Bark

Makes: 12 pieces

Active Time: 30 minutes

- 4 pieces matzah
- 11 ounces white chocolate, melted
- 4 ounces dark chocolate, melted
- 1/4 cup pistachio nut meats, finely chopped
- 1/4 cup dried apricots, finely chopped

Place matzo on a parchment-lined baking sheet. Brush one side of matzo with melted white chocolate. Drizzle over dark chocolate in streaks. Sprinkle with nuts and apricots.

Transfer matzo to refrigerator until chocolate is set, about 15 minutes. Break into pieces. Serve immediately or keep refrigerated up to one week.