



Makes: 35 2-inch squares

Prep Time: 15 minutes Cook Time: 16 minutes

Total Time: 30 minutes plus chill time 55 minutes

## Ingredients

- 4-5 lightly salted matzah (preferably the Streit's brand - see note below)
- 2 sticks (1 cup) unsalted butter
- 1 cup firmly packed dark brown sugar
- 1 (12-ounce) bag semi-sweet chocolate chips
- 1/2 heaping cup chopped pecans, toasted
- 1/2 tsp sea salt flakes or kosher salt
- 1/2 cup white chocolate chips

## Instructions

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

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

### Make the Toffee:

Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture comes to a boil. (If it looks like it's separating, just keep stirring; it will come together.) Once the mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. (Be extra careful...the toffee will be very hot!) Immediately pour the toffee over the matzos and, using a spatula, spread into an even layer.

Put the pan into the oven and bake for 8 to 10 minutes, or until the toffee topping is crackled and bubbling all over. Remove the pan from the oven and place on wire cooling rack on the counter. Immediately scatter the chocolate chips evenly over top. Wait 3 to 5 minutes for the chips to soften, then use an offset spatula to spread the chocolate into an even layer. Sprinkle with the 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.

Melt the white chocolate chips in a small bowl in the microwave and pour into a small pastry bag with a small round tip in it (or use a ziplock baggy with a small corner cut off). Drizzle white chocolate over the top of the bark. Refrigerate for another 10 minutes to harden the white chocolate drizzle.

Lift the foil overhang to transfer the matzah crack onto a large cutting board. Using a large sharp knife, cut into 2-inch squares. Store in an airtight container in the fridge and serve cold.

### Chef's Notes:

I love Streit's lightly salted matzos for this recipe but any brand will work. If you can only find regular salted matzos, cut back or omit the sea salt at the end. If you can't find matzos, substitute Saltine crackers (not kosher for Passover, however) and omit the salt. You'll need enough to cover the entire sheet pan.

Freezer-Friendly Instructions: The toffee can be frozen for up to 3 months: Place the toffee in an airtight container. It can be eaten directly from the freezer or, if you'd like, remove the bark from the container and let it come to room temperature.

*Recipe by Once Upon a Chef*