



# Sweet & Salty Matzah Crunch

Makes: 18 servings

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes plus chill time 2 hours

## Ingredients

- 4 pieces matzah
- 1 cup unsalted butter
- 1 cup brown sugar
- 12 ounces milk chocolate, finely chopped
- 4 ounces white chocolate, finely chopped
- 2 ounces bittersweet chocolate, finely chopped
- 3 ounces (2/3 cup) roasted salted almonds, coarsely chopped or left whole
- 1 & 1/2 ounces (1/3 cup) toasted shredded coconut or coconut flakes
- 1 tsp flaky sea salt (I used Maldon)

## Instructions

Preheat oven to 325°F. Cover an 18x13 inch rimmed cookie sheet with foil and then cover the foil with a sheet of parchment paper. Do not leave this step out or you will be cursing me when it comes time to cleanup! Cover the parchment paper evenly with the matzah. You will have to trim some of the matzah with a sharp knife to make it fit into a flat even layer. You will have some matzah scraps leftover. Slather the scraps with salted butter and jam and eat.

In a large heavy bottomed saucepan, melt butter. Add brown sugar and cook over medium heat, stirring every minute or so with a wooden spoon, until the mixture comes to a boil. This will take about 2-4 minutes. At one point it will look like the butter is separating from the sugar and it will appear to be an oily mess. Just keep stirring, it will come together again. Once mixture comes to a boil, switch to a whisk and whisk vigorously for another two to three minutes. Be sure the sugar has melted completely. Carefully pour caramel onto matzahh. Using an offset metal spatula, spread it out into an even layer.

Place baking sheet into oven and bake for about 8-10 minutes until the caramel topping is golden brown and bubbling.

While caramel is baking, place milk chocolate in a glass bowl and melt in microwave on 50% power for 1 minute. Stir and melt for a further 10-20 seconds if not completely melted. There may be a few lumps, just stir and let sit for a few minutes to completely melt.

Repeat melting with white and bittersweet chocolate.

Remove caramel-covered matzah from oven and let cool for a few minutes. Pour milk chocolate over the matzah and smooth it out into an even layer with an offset spatula.

Drizzle the white and bittersweet chocolate over the milk chocolate. Using a wooden skewer or the tip of a paring knife, swirl the wet chocolate to make a marbled design.

While chocolate is still wet, sprinkle with almonds, coconut and sea salt. Chill pan for several hours until chocolate is firm. Peel off foil and parchment paper and place marble matzah crunch on a large cutting board. Using a very large sharp knife, cut matzah into large squares. For an 18x13 inch pan, I usually get about 18 pieces. Store matzah crunch in an airtight container in the fridge. It keeps well for about 2 weeks. That is, if no one else in the house knows it's there!

*Recipe from Salt & Serenity*