

Matzo Toffee, aka “Matzo Crack”

(Please see full recipe at <http://glutenfreenosh.com/?p=3175>)

Matzo Toffee, aka “Matzo Crack”

(gluten-free, dairy or pareve, Passover)

[By Gluten-Free Nosh](#)

Instructions:

- 5 pieces gluten-free matzo
- 2 sticks (1 cup) unsalted butter or Passover margarine
- 1 cup firmly packed brown sugar
- 2 cups (12 ounces) semisweet or dark chocolate chips
- 1/2 cup sliced almonds
- 1/8 teaspoon sea salt or kosher salt

Method:

1. Preheat oven to 325 degrees. Line a rimmed 18×13-inch sheet pan with parchment paper or aluminum foil.
2. Arrange matzo pieces in a single layer in the pan, filling the entire pan and leaving as few gaps as possible.
3. Combine butter and brown sugar in a medium saucepan. Cook over medium heat, until mixture comes to a boil, whisking frequently. Continue cooking and whisking for another 3 minutes until foamy. Carefully, pour toffee over the matzo and evenly spread into a thin layer with a spatula.
4. Put pan into preheated oven and bake for 10 minutes, or until the toffee is bubbling. Remove pan and immediately sprinkle chocolate chips over top. Let the chocolate sit and melt for 5 minutes, then use a spatula to spread chocolate into an even layer. Sprinkle with sliced almonds and salt. Refrigerate until chocolate is firm, about 30 minutes.
5. Lift parchment paper with matzo onto a large cutting board. Cut or break into 2-inch pieces. Store in an airtight container in the refrigerator.

Yield: 10-12 servings