

ChocolateCovered Matzo

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

This chocolatecovered matzo has a layer of caramel which makes it a great choice for Passover dessert Plus this recipe is a delicious way to use up any leftover matzos

Ingredients

- - olive oil cooking spray - 4 unsalted matzo boards
- or more to taste - 1 cup unsalted butter - 1 cup light brown sugar
- firmly packed - $\frac{3}{4}$ cup chocolate chips

Instructions

1. Gather the ingredients. Preheat the oven to 375 degrees F (190 degrees C). ALLRECIPES / SONIA BOZZO Line a baking sheet with aluminum foil and spray with cooking spray; arrange matzo boards to fit in a single layer
2. breaking if necessary. ALLRECIPES / SONIA BOZZO Combine butter and brown sugar together in a saucepan over medium heat; bring to a boil
3. stirring constantly
4. then boil for about 3 minutes. ALLRECIPES / SONIA BOZZO Pour butter mixture evenly over matzo on the prepared baking sheet. Transfer baking sheet into the preheated oven and immediately reduce heat to 350 degrees F (175 degrees C); bake for 10 minutes. Reduce heat to 325 degrees F (165 degrees C) if the matzo are smoking too much. ALLRECIPES / SONIA BOZZO Remove baking sheet from oven and sprinkle matzo with chocolate chips. Let stand to melt chocolate
5. about 5 minutes. ALLRECIPES / SONIA BOZZO Spread melted chocolate over matzo; place in refrigerator until chilled and set. Break into pieces when cooled. ALLRECIPES / SONIA BOZZO Recipe Tip Add sliced almonds or sprinkles after the chocolate melts on the warm matzo
6. or try using white chocolate chips and drizzle dark chocolate on top.