

Chocolate Covered Matzo Toffee

Ingredients:

1/2 lb matzos

1/2 cup butter

1 cup brown sugar

8 ounces chocolate chips

Directions:

Prep Time: 10 mins

Total Time: 55 mins

1. Line a cookie sheet with foil and lay matzo on pan.
2. Melt brown sugar with butter in saucepan; boil until mixture coats a spoon.
3. Brush matzo with brown sugar mixture.
4. Bake in 350 degree oven for 3-4 minutes (watch closely-it burns easily!!!) until it starts to bubble.
5. Cover with chocolate chips and put back in the oven until the chips start to melt.
6. Spread the chocolate to cover the matzo.
7. Freeze until hard, then break into pieces.
8. Sprinkle with chopped nuts, optional