

# Absolutely Addictive Matza Brittle

Recipe By Rachel Nayman



Cooking and Prep:  20  
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Serves:  8

Contains:   

Preference: Parve

By Rachel Nayman @cookupawedding

Difficulty: Easy

We want matza brittle with as many toppings as we can get!

Occasion: Passover

Source: Kosher.com

Exclusive

## Ingredients (13)

### Basic Matza Brittle

- 4 square pieces of **matza**
- 1 stick of margarine (use soy-free, if needed)
- 1/8 teaspoon salt
- 1 cup brown sugar

### S'mores Topping

1/2 cup **Glicks Chocolate Chips**

1/2 cup mini marshmallows such as **Elyon Vanilla Mini Marshmallows**

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### **Chocolate Craze**

1/2 cup chocolate

almond slivers or crushed almonds

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### **Mint Magic**

8 ounces white chocolate

crushed mint candies

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### **Pomstachio**

8 ounces white or dark chocolate chips

3/4 cup chopped salted pistachios

1/2 cup pomegranate seeds

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## **Start Cooking**

### **Make the Matza Brittle**

- 1.** Preheat oven to 375 degrees Fahrenheit. Arrange matza crackers in a single layer on a foil-lined pan
- 2.** Melted margarine and brown sugar in a pot until caramelized.
- 3.** Pour caramel mixture over matzah and let bake for seven minutes. Take out of oven and sprinkle with chocolate chips or chocolate as specified for your chosen toppings. Place back in oven for two minutes, then spread to cover. Sprinkle with remaining topping. (For s'mores and mint magic, place back into oven for another two minutes). Drizzle with more melted chocolate.
- 4.** Freeze and break into bark pieces.