



Matzoh Crack

Serves 10+

6 Matzo Crackers (or enough saltines to fill cookie sheet, 35-ish)
2 Sticks Butter
1/4 Tsp Salt
1/2 Tsp Vanilla Extract
1 1/2 Cups Semi-Sweet Chocolate Chips (almost one bag)
1/2 Tsp Fleur de Sel to Sprinkle of Top

Preparation:

Preheat oven to 350°.

This is potentially a very messy clean up. To make it easier on yourself, I highly recommend covering your sheet pan in foil and then adding a layer of parchment paper. This will allow for easy clean up and easy removal of crack after it cools.

Add the crackers to the bottom of your sheet pan with crackers, breaking them as necessary to cover entire area.

In a 2 cup sauce pan melt the butter and sugar together stirring until it begins to simmer. Keep stirring for 2-4 minutes longer until it

thickens. Take off heat and stir in vanilla and salt. Pour this mixture over the crackers and bake for 15 minutes, turning half way.

Remove from oven and sprinkle on the chocolate chips. Let sit for about 8-10 minutes then use an off-set/Frosting spatula to spread melted chocolate evenly over the toffee/caramel. Sprinkle with Fleur de Sel (and nuts if using). Let cool completely and break into pieces.

Enjoy!