

Matzo Crunch

*from **In Our Grandmothers' Kitchens***

Ingredients:

6 pieces matzo, broken into several strips each
1 cup (2 sticks) unsalted butter
1 cup firmly packed brown sugar
1/2 teaspoon vanilla
1-1/2 cups chocolate chips (semi-sweet, white, or some of each—even milk if you like, and I like)
coarse sea salt for sprinkling (optional but yummy)

Instructions:

Preheat the oven to 350 degrees. Line 2 cookie sheets with aluminum foil, and place parchment paper or silicone mats over the foil. Place the pieces of matzo on top.

In a medium saucepan combine the butter and brown sugar. Bring them to a boil, stirring constantly. Boil for 3 minutes. Remove the mixture from the heat and stir in the vanilla.

Spoon the sugar mixture over the matzo, spreading it with a spatula to cover the matzo as well as you can. Bake for 15 minutes.

Remove the matzo from the oven and sprinkle the chocolate chips on top. After 5 minutes, spread the chocolate with a knife. Sprinkle a little sea salt on top if you wish for additional crunch and flavor.

Allow the crunch to cool; then break it into more pieces. Makes about 40 small pieces. Don't forget to give most of them away!