Matza Toffee

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MATZA TOFFEE

by Guest Contributor

Source: Iryna Rivka Chayka-Lev

Matza to cover the baking tray

2.5 sticks - Butter

1.25 cup - Brown sugar

1.5 cups - Chocolate chips

Place matzah to cover the whole tray (break if needed to fit). Boil butter with brown sugar for 4 minutes, pour over matzah, spread with a spoon.

Bake at 350F for 6-8 minutes, sprinkle with chocolate chips while it's still hot and when chips melt, spread with a knife. Let cool.

Break into pieces and enjoy!!!