

## Shmura Matzoh Crunch

Adapted from Marcy Goldman's *"My Trademark, Most Requested, Absolutely Magnificent Caramel Matzoh Crunch"* (A Treasury of Jewish Holiday Baking )

2 pieces of round Shmura matzoh

1 cup (2 sticks) unsalted butter or kosher for Passover margarine

1 cup firmly packed light brown sugar

3 generous cups finely chopped best quality milk chocolate (DO NOT USE CHOCOLATE CHIPS)

2 cups unblanched almonds, toasted and coarsely chopped

1. Preheat oven to 375° F. Cover 2 rimmed cookie sheets with foil and then cover the foil with a sheet of parchment paper. Do not leave this step out or you will be cursing me when it comes time to cleanup! Place one piece of Shmura matzoh on each prepared baking sheet. Set aside.
2. In a 3-quart, heavy-bottomed saucepan, combine the butter or margarine and the brown sugar. Cook over medium heat, stirring constantly, until the mixture comes to a boil (about 2 to 4 minutes). Boil for 3 minutes, stirring constantly. Remove from the heat and ladle caramel over both pieces of matzoh, covering completely. You may need to use a small knife to help spread the caramel over the Shmura matzoh, as it is not even and flat like the machine made regular matzoh. Some caramel will spill over the sides and pool onto the parchment paper. Don't worry about this.
3. Place the baking sheet in the oven and immediately reduce the heat to 350°. Bake for 12-15 minutes, checking every few minutes to make sure the mixture is not burning. If it seems to be browning too quickly, remove the pan from the oven, lower the heat to 325°, and replace the pan
4. Remove from the oven and sprinkle each piece immediately with the chopped chocolate. Let stand for 5 minutes, then spread the melted chocolate over the matzoh. The chocolate will spill over the sides of the matzoh. Don't worry about this. Sprinkle generously with toasted chopped almonds. Refrigerate until firm.
5. Some of the caramel and chocolate will have spilled over the sides of the Shmura matzoh. When chocolate is chilled, turn slab of matzoh over and carefully trim off overhanging bits of caramel and chocolate, so that the circle shape is restored. (Those broken pieces are your reward for all your hard work!)
6. Slide circle of coated matzoh onto a cardboard cake circle. Wrap in cello paper and tie with a big ribbon.