

Salt and Serenity

Kicked Up Matzoh Crunch

- 6 slices matzoh
- 1 cup (2 sticks) unsalted butter or kosher for Passover margarine
- 1 cup firmly packed brown sugar
- ½ -1 teaspoon red pepper flakes (or 1-2 teaspoons Turkish Maras Pepper)
- 2 cups bittersweet or semi-sweet chocolate chips
- 1 teaspoon sea salt or kosher salt
- ½ cup toasted coarsely chopped pistachios
- ½ cup dried cherries
- ½ cup toasted unsweetened coconut chips
- 1 ½ Tablespoons cocoa nibs (optional)

1. Preheat oven to 350°F. Cover an 18x13 inch rimmed cookie sheet with foil and cover 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! Cover the parchment paper evenly with the matzoh. You will have to trim some of the matzoh with a sharp knife to make it fit into a flat even layer.
2. In a large heavy bottomed saucepan, add brown sugar, butter or margarine and red pepper flakes. Cook over medium heat, stirring constantly with a wooden spoon, until the mixture comes to a boil. This will take about 2-4 minutes. At one point it will look like the butter is separating from the sugar and it will appear to be an oily mess. Just keep stirring, it will come together again. Once mixture comes to a boil, keep stirring for about another 3 minutes. Carefully pour caramel onto matzoh. Use a metal offset spatula to spread it out into an even layer.
3. Place baking sheet into oven and bake for about 10 minutes until the caramel topping is golden brown and bubbling. Remove from oven and place pan on a wire cooling rack on the counter. Immediately sprinkle caramel matzoh with chopped bittersweet chocolate or chocolate chips. Wait for a few minutes until chocolate has a chance to soften. Then, using a metal spatula, spread chocolate into an even layer.
4. While chocolate is still wet, sprinkle with sea salt, pistachios, cherries, coconut and cocoa nibs. Chill for several hours until chocolate is firm. Peel off foil and parchment paper and place marble matzoh crunch on a large cutting board. Using a very large sharp knife, cut matzoh into large squares. For an 18x 13 inch pan, I usually get about 18 pieces. Store matzoh crunch in an airtight container in the fridge. It keeps well for about 5 days.