

# Salt and Serenity

## Marbled Matzoh Crunch

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

- 6 slices matzoh
- 1 cup (2 sticks) unsalted butter or kosher for Passover margarine
- 1 cup firmly packed brown sugar
- 2 generous cups finely chopped bittersweet chocolate (12 ounces)
- 1½ cups white chocolate, finely chopped (8 ounces)
- 1 teaspoon flaky sea salt

1. Preheat oven to 350° F. Cover an 18 x 13 inch rimmed cookie sheet 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! 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. You will have some matzoh scraps left over. Slather with butter and jam and eat.
2. In a large heavy bottomed saucepan, add brown sugar and butter or margarine. 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. Using an offset metal spatula, spread it out into an even layer.
3. Place baking sheet into oven and bake for about 12 minutes until the caramel topping is golden brown and bubbling.
4. While caramel is baking, chop white chocolate into small pieces Add 1" of water to a medium saucepan or pot and bring to a very gentle simmer. Place a heat-safe bowl on top of the pot so that the bottom of the bowl is not touching the water. Add the chopped chocolate to the bowl and stir occasionally with a spatula until smooth and melted. Pour melted white chocolate into a disposable plastic piping bag. The easiest way to do this, if you are alone, is to place the piping bag in a large glass or pitcher and fold down the top. Pour in white chocolate and let sit until you are ready to use it.
5. Remove caramel covered matzoh from oven after about 12 minutes when it is golden brown and bubbly. Place pan on a wire cooling rack on the

counter. Immediately sprinkle caramel matzoh with chopped bittersweet chocolate.

6. Wait for a few minutes until chocolate has a chance to soften. If it is still not soft enough to spread after a few minutes, pop it back in the oven for one minute. Use an offset metal spatula to spread chocolate into an even layer.
7. Now comes the fun part! Making a marble design with the white chocolate. Twist the top of the piping bag closed and using a sharp scissors, cut a small tip off the end of the bag. Starting in one corner of the pan, pipe white chocolate in a zig-zag pattern. Then starting in the opposite corner, pipe a zig-zag pattern in the opposite direction. Using the sharp tip of a wooden skewer or paring knife, drag it through the wet white and dark chocolate making a nice design. You can either drag skewer in a circular pattern or go in straight lines.
8. While chocolate is still wet, sprinkle with sea salt. Chill pan 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 18 x 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. (That is as long as no one else in the house knows it's there!)