

Milk Chocolate Almond Matzoh Crunch

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

6 pieces matzoh

1 cup (2 sticks) unsalted butter

1 cup firmly packed light brown sugar

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

1 teaspoon flaky sea salt

1 ½ cups unblanched almonds, toasted and coarsely chopped

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. 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 spatula, spread it out into an even layer.
3. Place baking sheet into oven and bake for about 10-12 minutes until the caramel topping is golden brown and bubbling.
4. 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 milk chocolate.
5. 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.
6. Sprinkle milk chocolate with sea salt. Scatter chopped almonds in an even layer over the melted milk chocolate.
7. Chill pan for several hours until chocolate is firm. Peel off foil and parchment paper and place 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!)

