

FROM MY HOME TO YOURS...

Matzah Break Up
From Lisa Travis

Ingredients:

4 matzah boards (approximately)
1/8 teaspoon salt
1 stick butter or margarine
1/2 cup sugar
1 bag (12 ounces) semisweet chocolate chips (kosher for Passover)
1 cup chopped walnuts

Heat oven to 350 degrees F. Cover a 15-1/2 x 10- inch jelly roll pan with nonstick foil. Line the prepared jelly roll pan with the matzah to form a single layer, breaking pieces as necessary to fit. Sprinkle with salt.

In a small saucepan, bring the butter or margarine and sugar to a boil. Pour mixture evenly over matzah.

Bake at 350 degrees F for 10 to 15 minutes or until matzah is lightly browned.

Remove pan from oven and sprinkle with the chocolate chips. Working quickly, spread melting chips over matzah. Sprinkle with the chopped nuts.

Freeze for 3 hours. Break up into 2-inch pieces to serve.