

Chocolate Matzo

Discover the deliciousness of matzo with a little help from its best friend, chocolate! With just a few simple steps that any child can master, this recipe will be sure to boost kitchen confidence in novice cooks. This special holiday chocolate-covered matzo is as good as it is easy to make, and draws from a rich Jewish tradition of cooking with matzo during Passover.



What You Need:

- 5-6 pieces of matzo
- ½ cup butter
- ½ cup brown sugar
- ½ teaspoon vanilla
- ¼ teaspoon salt
- Medium-sized saucepan
- Spoon
- Knife
- Tinfoil
- Sheet pan
- 2 cups chocolate chips

What You Do:

1. Ask your child to pre-heat the oven to 325 F and get out a medium saucepan. She can measure and add the butter, brown sugar, vanilla, and salt to the pan and place over low heat.
2. While she's waiting for the butter and sugar to melt together, your child can cover the sheet pan with a length of tinfoil and also position the squares of matzo on top of the tinfoil covered sheet pan.
3. Now she can turn up the heat under her butter mixture and give things a stir with a spoon and continue stirring until the mixture comes to a boil.
4. Next she can pour the caramel mixture over the matzo being very careful – this stuff is hot! Offer adult assistance as needed, and make sure to use an oven mitt!
5. Invite your child to use a knife to carefully smooth and spread the caramel mixture over the matzo before placing in the hot oven.
6. Now she can set the timer for 15-minutes and let the caramel finish in the oven while baking into the matzo.
7. Next, your child can remove the toffee matzo from the oven and sprinkle with the chocolate chips. After 5-minutes, she can use a knife to evenly smooth the chocolate over the toffee and then allow to cool for 20-minutes before placing in the fridge to set for at least 2-hours.

Did you know that matzo is made from flour and water and is a traditional Jewish food eaten during celebrations throughout the year? It's one of the oldest symbols included on the Seder plate for a traditional Passover meal!