

Matzah Toffee

Serves 6 to 8

Ingredients

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| 1 cup margarine | 1 12 oz bag semi-sweet choc chips |
| 1 cup light brown sugar | 1 ¼ cup chopped pecans |
| 3 ½ sheets of matzah | |

Directions

1. Preheat oven to 350 degrees
2. Line cookie sheet with tin foil-dull side up and grease lightly
3. Arrange matzah on foil
4. Boil butter and sugar for 5 minutes
5. Pour over matzah and bake in oven for 5 minutes
6. Remove and pour chips over toffee
7. Let stand for 5 minutes
8. Spread evenly over toffee
9. Freeze for 1 hour
10. Break into chunks and place in plastic bag in fridge