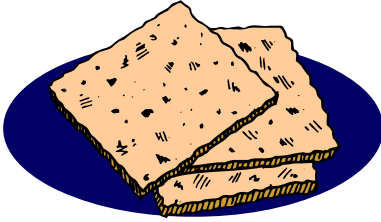


ABSOLUTELY MAGNIFICENT CARAMEL MATZO CRUNCH



4 to 6 matzo boards (approx.)

1 c. butter

1 c. packed firm brown sugar

1 c. chopped walnuts

$\frac{3}{4}$ c. chocolate chips or semi-sweet chocolate, chopped

Line a cookie sheet completely with foil. Cover the foil with baking parchment because mixture gets sticky during baking. Line the sheet with matzo so that the sheet is completely covered and flat. Combine the butter and sugar in a saucepan. Cook over medium heat, stirring constantly to boiling. Cook for 3 minutes. Pour over matzo. Place in 350° oven and bake for 15 minutes. Check to make sure that it is not getting too brown. It should be light brown. Lower heat to 325° and remove sheet from oven. Sprinkle with chocolate chips.

Place cookie sheet back in the oven in order to melt the chips. Remove from oven. Spread melted chips with a spatula and promptly sprinkle the nuts over the top. When cool, break into pieces. This recipe can be enjoyed for Passover and all year by substituting saltine or graham crackers for the matzo. Yield: About 32 pieces.

Submitted by: Roz Bolski

To order our new cookbook *Tried & True Recipes*, contact Jacquie Pickering at 434-978-1749 or jbpickering@aol.com. The cookbook is also available at our General Meetings and the Congregation Beth Israel Gift Shop.