

Activity 5: In the Kitchen - Baking Chocolate Matzah Toffee

Ingredients

- 4–5 sheets of matzah
- 200 g butter
- 1 cup (200 g) brown sugar
- 200 g dark or milk chocolate (chocolate chips or chopped bar)
- 1 tsp vanilla extract (optional)
- Pinch of salt
- Optional toppings: chopped nuts, sprinkles

Instructions

1. Prep: Preheat oven to 180°C. Line a baking tray with parchment and arrange matzah sheets to cover it.
2. Make toffee: Melt butter and brown sugar in a saucepan over medium heat. Stir constantly and boil for 2–3 minutes until thickened. Remove from heat and stir in vanilla and salt.
3. Bake: Pour caramel toffee over matzah, spread evenly, and bake 10–12 minutes until bubbly.
4. Add chocolate: Immediately sprinkle chocolate on top. Let melt for 2–3 minutes, then spread into an even layer.
5. Finish: Sprinkle optional toppings. Let cool, then refrigerate for 1 hour to set. Break into pieces. Enjoy!



In-depth recipe with images and instructions by [TheKitchn Matzo Toffee Bark](#)