

Matzo Brittle



Ingredients

- 2 sticks butter
- 1 cup packed brown sugar
- Matzo – enough to fill a sheet pan
- Toppings:
Chocolate chips, sprinkles, nuts, M&Ms, shredded coconut, seeds, whatever you like!

Utensils

- Pot
- Spoon
- Baking sheet lined with parchment
- Measuring cups and spoons
- Pot holders
- Spatula



Recipe Instructions

Step 1: Prep and Pre-Heat

Pre-heat oven to 375°
Line a baking sheet with parchment or foil
Cover baking sheet with matzah, breaking pieces go fit

Step 2: Make Carmel

In a small or medium sauce pot, melt 2 sticks of butter and 1 cup packed brown sugar over medium heat.
Once bubbles, let bubble for 3 minutes.

Step 3: Pour and Spread

Pour hot mixture and spread over matzah with spatula.
Leave or add toppings!

Step 4: Bake

Lower oven to 350°
Place baking sheet in oven and check after 7 minutes!
Should bubble but not be burning!
If burning, lower to 325° and cook another 8 minutes, 15 in total.

Step 5: Pull and Cool

After 15 minutes, pull from oven (turn off) and let sit out 20 minutes, once cool, place in fridge for 1 hour.

Step 6: Break and Enjoy!

Pull from fridge, break into pieces, and enjoy!
Store in freezer bag in fridge or freezer!



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Kitchen Safety Tips:

- Always use pot holders.
- Notify anyone in the kitchen that you will be using the stove.
- Turn off oven when done!