

It's almost that time again...

It's time to start thinking about Passover. Can you believe it? Time flies when you're eating bread, I guess. There is no better way to ease into the sometimes difficult task of Passover eating than Chocolate Covered Matzoh. There's also not an easier way to become the most popular person at a Passover Seder, or a Tuesday night in June (or any other time of the year). The secret way to truly win friends and influence people is to learn how to make CCM. Seriously. Memorize what I'm about to teach you. Make it for your Seder. Then? Randomly surprise people with it throughout the year. You'll never be lonely again...or skinny...

This recipe is delightfully simple and easy. It just takes a few minutes, but the joy goes on forever. I'm not kidding when I tell you that this dessert can change lives.

What?

4 to 6 sheets of Matzoh...(I use a high fiber Matzoh to feel healthy)

1 cup (two sticks of butter or margarine)

1 cup of packed light brown sugar

1 pinch of Kosher Salt

1/2 teaspoon of pure vanilla extract

1 bag of chocolate chips

1 cup of pecans or favorite nut chopped (optional)

extra Kosher Salt for sprinkling

How?

Pre-heat the oven to 350°F. Line an 11-by-17-inch baking sheet completely with foil. This step isn't completely necessary but it'll make the clean up a zillion times easier.

Line the bottom of the baking sheet with matzoh, covering all parts. You'll need to break pieces to fit any extra spaces, which will be annoying because despite being perforated, it does not actually break in straight lines. Don't get stressed out about this part. Like life...making Chocolate Covered Matzoh is a little messy and imperfect.

In a saucepan, melt the butter and brown sugar together, and stir it over medium heat until it begins to boil. Once it has begun boiling, let it bubble for three more minutes, stirring it well. I use a whisk... It will thicken a bit as it cooks. Remove from the heat and add the salt and vanilla, and then quickly pour it over the matzoh or crackers. You'll want to spread it quickly, as it will begin to set as soon as it is poured.

Bake the caramel-covered crackers for 15 minutes, watching carefully as it will bubble and the corners might darken too quickly and/or burn. You can reduce the heat if you see this happening.

Remove from oven and immediately cover with chocolate chips. Let stand for a couple of minutes, and then spread them evenly across the caramel using a spatula. It's like magic it's so unbelievably easy. If you're using them, sprinkle the chocolate with toasted chopped nuts. I usually skip the nuts and sprinkle the top of the gooey chocolatey goodness with Kosher Salt. Trust me here. The salty sweetness = new bffs.

Once the salt is on, I throw the baking sheet into the freezer to speed up the process. When it's solid you're ready to go! If you're short on Matzoh, or (G-d forbid) you don't have any

where you are use saltines. It's the same-ish feel...just not necessarily Kosher for Passover. I'm sorry that there aren't any pictures of my CCM, I kinda ate it all before I could remember to get out my camera. Oops. Now for a run, I guess?