



COOKING

CHANUKAH: MATZOH CRUNCH

www.activitytv.com

DESCRIPTION

Get ready to make an outstanding, unique and easy holiday treat! Join Carrie in her kitchen and learn how to make some cool Caramel Matzoh Crunch.

INGREDIENTS

- 6 unsalted matzohs
- 2 sticks unsalted butter
- 1 cup brown sugar
- 1 cup semi sweet chocolate chips

TOOLS

- large cookie sheet
- aluminum foil
- parchment paper
- 3-quart heavy-bottomed saucepan
- mixing spoon
- spatula
- serving platter
- cellophane bags
- ribbons

DIRECTIONS

1. Preheat the oven to 375°F. Line a large cookie sheet completely with foil. Place parchment paper on top of the foil. This is very important since the mixture becomes sticky during baking. Line the bottom of the cookie sheet evenly with 4-6 unsalted matzohs, broken into pieces.
2. Making the caramel, in a 3-quart, heavy-bottomed saucepan, combine 2 sticks unsalted butter and 1 cup firmly packed brown sugar. Cook over medium heat, stirring constantly, until the mixture comes to a boil (about 2 to 4 minutes). Make sure the butter is melted and the sugar is completely dissolved.
3. Boil for 3 minutes, stirring constantly.
4. Remove from the heat and pour over the matzoh, covering completely.
5. Place the baking sheet in the oven. Bake for 15 minutes, checking every few minutes to make sure the mixture is not burning (if it seems to be browning too quickly, remove the pan from the oven, lower the heat, and replace the pan).
6. Remove from the oven and sprinkle immediately with 1 cup chopped semi sweet chocolate or chocolate chips. Let stand for a few minutes.
7. Spread the melted chocolate over the matzoh. Chill the pan in the refrigerator until chocolate is set, about 1/2 hour.
8. Remove from the fridge and break up the matzoh into 2-3 inch pieces. You can serve this on a platter at a party or put pieces into small cellophane bags tied with pretty ribbons and give as a gift!

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.