

ROBERTA'S ANNOTATED MATZOH CRUNCH based on

(1) <http://www.daviddlebovitz.com/archives/2008/01/choco-latecovere.html> and another recipe I saw earlier (less chips); and Lebovitz says this is adapted from Marcy Goldman of Betterbaking.com, whose latest book is A Passion For Baking.

(2) about.com recipe by Elizabeth LaBau printed out in 2007.

YOU WILL NEED

rimmed cookie sheet (11x14 not counting handles)

aluminum foil

parchment paper - 1 sheet

3-4 sheets unsalted matzohs

(~3 Israeli or 4 Manischewitz will fit fine; Streits are better than Manischewitz because flatter.

1 cup butter, cut into small pieces

1 cup firmly-packed light brown sugar

big pinch of sea salt (not in the About.com version)

1/2 teaspoon vanilla extract (not in the About.com version)

semisweet chocolate chips

(I use 1 1/4 c = 7.5 oz or I break up 2.5 Kosher for Passover chocolate bars, 3 oz each)

almonds[n*], toasted (I use ~1/3 c. slivered, broken by hand, and I don't always remember to toast)

INSTRUCTIONS

1. Line the cookie sheet with foil, making sure the foil goes over the edges. Cover the foil with parchment paper [n%]. Line with matzoh, breaking it only to fill any spaces. Don't overfill: matzoh should lie flat or caramel will puddle.

2. Preheat the oven to 375F.

3. Melt the butter and brown sugar together in a saucepan over medium heat, stirring OCCASIONALLY, until the butter is melted and the mixture begins to boil. Then let boil for 3 minutes, stirring CONSTANTLY. Remove from heat, add the salt and vanilla, and pour over matzoh, spreading with a heatproof spatula.

4. Meanwhile, begin breaking up or chopping the almonds. While the matzoh is baking, finish breaking and then toast the almonds in a small dry skillet, stirring constantly for ~4 minutes.

5. Put the matzoh in the oven and reduce the heat to 325F. Bake for 8 minutes [n#]. It will bubble up but shouldn't burn.

6. Remove from oven and IMMEDIATELY drop on the chocolate chips. Let stand a few minutes [n#]. Spread the chips around with a spatula. Sprinkle on the nuts if you want nuts.

7. Cool. Put in freezer for about an hour to make it easier to break into pieces. Break up and store airtight.

* NOTES ON ALMONDS

1. TOASTING. Lebovitz said toast them at 300 for about 10-15 min. In the alternative, toast them in a skillet over medium heat, stirring constantly, for 4 minutes. The skillet is easier.

2. AMOUNT. Lebovitz says 1 c. but I only put nuts on half. About.com says 1/2 c. If you're having a plain side and a nut side, 1/4 c is enough.

3. SLICED? CHOPPED? Lebovitz also says to chop the sliced almonds coarsely after toasting. I chop chilled slivered almonds by hand BEFORE toasting. The cuisinart makes too much almond flour.

% NOTE ON PARCHMENT PAPER

Baking sheet: About.com uses non-stick spray on foil ONLY. In 2009 I greased with butter. In 2010 I used parchment paper and now I always do.

NOTE ON TIMES AND TEMP

Oven temp and time: Lebovitz said 350 for 15 minutes but then warned about burning.) about.com said 350 for 10 minutes. Preheating to 375, then turning down to 325 and baking for 8 min. works fine.

Chocolate chip residing time: About.com says 3, but I think 5 works better because the caramel is firmer.