

Matzo Buttercrunch

READY IN



45 min.

SERVINGS



36

CALORIES



75 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 cup brown sugar packed
- ☐ 36 inch matzo crackers unsalted
- ☐ 0.5 cup semisweet chocolate minichips finely chopped
- ☐ 0.5 cup butter unsalted

Equipment

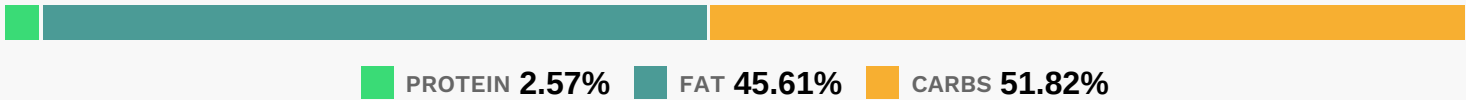
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper

- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 37
- ☐ Line a jelly roll pan with aluminum foil; cover foil with parchment paper. Arrange matzo crackers in a single layer on pan, cutting them as necessary to fit; bake at 375 for 5 minutes or until crackers are lightly browned. Reduce oven temperature to 35
- ☐ Combine butter and brown sugar in a small heavy saucepan; bring to a boil, stirring often. Cook 3 minutes, stirring constantly; pour mixture over matzo.
- ☐ Bake at 350 for 10 minutes or until the mixture bubbles.
- ☐ Sprinkle evenly with chocolate. Cool slightly; refrigerate 30 minutes or until chocolate is set. Break into 36 pieces.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.95391304467035%

Nutrients (% of daily need)

Calories: 74.89kcal (3.74%), Fat: 3.85g (5.93%), Saturated Fat: 2.35g (14.68%), Carbohydrates: 9.85g (3.28%), Net Carbohydrates: 9.51g (3.46%), Sugar: 7.14g (7.94%), Cholesterol: 6.98mg (2.33%), Sodium: 2.39mg (0.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.49g (0.98%), Manganese: 0.06mg (3.2%), Copper: 0.05mg (2.3%), Selenium: 1.32µg (1.88%), Iron: 0.33mg (1.84%), Magnesium: 7.03mg (1.76%), Vitamin A: 80.43IU (1.61%), Fiber: 0.34g (1.36%), Phosphorus: 11.81mg (1.18%)