

Matzoh Candy

 Dairy Free

READY IN



85 min.

SERVINGS



30

CALORIES



121 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 ounces chocolate chips
- 1 cup t brown sugar dark
- 1 cup butter
- 4.5 sheets matzo salted

Equipment

- sauce pan
- oven
- baking pan

spatula

Directions

- Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x9-inch baking dish.
- Cover the bottom of the prepared dish with matzohs, breaking and fitting pieces into spaces as needed.
- Cook the margarine and brown sugar in a heavy-bottomed saucepan over medium-low heat until the mixture is well combined and bubbling, about 3 minutes; pour over the matzohs in the baking dish.
- Bake in the preheated oven until the syrup is thickened and bubbling, about 15 minutes.
- Remove from the oven and sprinkle evenly with chocolate chips.
- Let the candy stand for 5 minutes to melt the chocolate, then spread the melted chocolate evenly over the candy with a spatula. Cool completely and break into pieces to serve.

Nutrition Facts

 **PROTEIN 0.3%**  **FAT 60.08%**  **CARBS 39.62%**

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:0.50956520843117%

Nutrients (% of daily need)

Calories: 120.66kcal (6.03%), Fat: 8.25g (12.7%), Saturated Fat: 2.61g (16.34%), Carbohydrates: 12.25g (4.08%), Net Carbohydrates: 12.24g (4.45%), Sugar: 11.43g (12.7%), Cholesterol: 0mg (0%), Sodium: 73.41mg (3.19%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.09g (0.18%), Vitamin A: 270.66IU (5.41%), Vitamin E: 0.23mg (1.56%), Calcium: 13.78mg (1.38%)