



Salted Matzoh Toffee

READY IN



165 min.

SERVINGS



36

CALORIES



94 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup butter
- ☐ 36 servings sea salt
- ☐ 4 pieces matzo
- ☐ 12 oz milk chocolate chips
- ☐ 1 teaspoon vanilla

Equipment

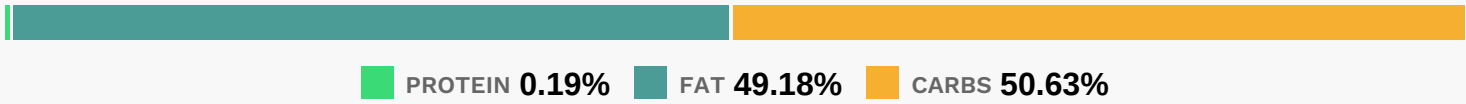
- ☐ frying pan

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Heat oven to 250F. Line cookie sheet with sides or 15x10x1-inch pan with foil. Arrange matzoh to fit in cookie sheet or pan.
- ☐ In 1-quart saucepan, melt butter and brown sugar over medium heat.
- ☐ Remove from heat; stir in vanilla.
- ☐ Spread brown sugar mixture evenly over matzoh.
- ☐ Bake 25 minutes.
- ☐ Remove from oven; sprinkle chocolate chips evenly over top of brown sugar mixture. Return to oven; bake 3 minutes longer or until chips begin to melt.
- ☐ Remove from oven; spread melted chocolate over top.
- ☐ Sprinkle with sea salt. Refrigerate toffee 2 hours or until completely set.
- ☐ Break toffee into pieces to serve.

Nutrition Facts



Properties

Glycemic Index:1.39, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.27782608722539%

Nutrients (% of daily need)

Calories: 93.84kcal (4.69%), Fat: 5.26g (8.09%), Saturated Fat: 3.31g (20.68%), Carbohydrates: 12.18g (4.06%), Net Carbohydrates: 12.18g (4.43%), Sugar: 11.34g (12.6%), Cholesterol: 6.78mg (2.26%), Sodium: 215.78mg (9.38%), Alcohol: 0.04g (100%), Alcohol %: 0.25% (100%), Protein: 0.05g (0.09%), Vitamin A: 78.79IU (1.58%), Calcium: 12.73mg (1.27%), Potassium: 36.21mg (1.03%)