

# MATZAH BARK!

Materials:

Matzah

Chocolate for melting - white or dark or both

Dried cherries or cranberries, chopped/snipped apricots, chopped peanuts, pistachios or pecans, butterscotch or toffee chips.

Cookie sheets or trays

Wax paper

Arrange matzah pieces in cookie sheet. Melt chocolate and spread over matzah. Sprinkle with desired toppings and chill until firm.

Break matzah into pieces and store in airtight container.

Try white chocolate with apricots and pistachios.

Try dark chocolate with dried cherries.

Try milk chocolate with chopped peanuts, drizzled with white chocolate.

The possibilities are endless!

