



## Pesach Caramel Nut Squares



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Preheat oven to 350 degrees F.

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4-6 unsalted matzah squares, 1 c (vegan) butter, 1 c brown sugar, 1 c chopped (vegan) semi or bittersweet chocolate, 1 tbl chopped nuts, sea salt, opt. nuts for garnish

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Line a sheet tray with a layer of foil, then cover the foil with a sheet of parchment. Evenly cover the sheet tray with matzah squares, break if needed to cover tray.

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Combine the butter, brown sugar, and a generous pinch of sea salt. Cook over medium heat, whisking constantly, until the mixture comes to a boil (234 degrees on a candy thermometer.) Add in nuts and continue stirring constantly.

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Remove from the heat and pour the mixture over the matzos and quickly spread the mix over the matzah.

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Place the baking sheet in the oven and bake for 15-20 minutes. Check frequently to be sure that it is not burning!

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Turn over off and remove. Sprinkle chocolate chips and return tray to the oven for 2 min. Then spread melted chips and top with sliced almonds or sea salt and pistachios if desired. Cut into triangles after cooling completely and serve.

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*Ahavat  
Ammi  
Ministries*