

# Black-and-White Chocolate- Covered Matzo Buttercrunch

Recipe adapted from Marcy Goldman's Matzo Caramel Buttercrunch.

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.



## YOU WILL NEED:

- 1 half-sheet pan, jelly roll pan, or large cookie sheet  
+ Aluminum foil  
+ Parchment paper
- 1 saucepan (*nonstick if possible, and a silicone spatula is helpful, too*)
- 2 tablespoons (*for spreading the melted chips*)

## INGREDIENTS:

- 5 boards of unsalted matzos (*see my matzo note below*)
- 1 cup (2 sticks) butter or margarine (*see butter note*)
- 1 cup dark brown sugar
- 1 cup *mini* semi-sweet chocolate chips
- 1 cup white chocolate chips
- 1/2 cup sliced almonds, toasted (*nuts are optional*)
- 1/2 cup dry roasted, unsalted pistachios (*measure after removing shells*)

**(a) Matzo note:** *If you're not observing Passover and you can't find matzos, try Saltines or another cracker.*

**(b) Butter note:** *I've made this recipe with butter and margarine. Both work just fine as long as you boil the mixture for the length of time noted in the recipe. I've also used salted and unsalted butter, both taste great.*

**(c) Sugar note:** *I prefer the dark brown sugar, but if all you have on hand is light brown, that's fine, too.*

**(d) Chocolate note:** *If you don't like white chocolate, simply double the amount of mini chocolate chips. I find the mini chips melt much faster and easier than standard size. If you prefer chopped block chocolate, that's an option, too.*



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## DIRECTIONS:

**Step 1 - Prepare pan:** This recipe is easy but can be messy so cover your baking pan with aluminum foil first and then a sheet of parchment paper; otherwise, the caramel will stick to the foil.

**Step 2 - Prep oven and nuts:** Preheat your oven to 350 degrees F. If you're topping your chocolate buttercrunch with sliced almonds (or walnuts, pecans, or hazelnuts), then toast the nuts for better flavor. To save time, I'll throw my sliced almonds onto a cookie sheet and toast them in the already preheating oven. Nuts generally toast up in 8 to 10 minutes. Stir them once to prevent scorching. When you can smell the scent of toasting nuts, you know they're done or very close to done.

You'll also want to finely chop the shelled pistachios. To finely chop any nut, simply place it in a resealable plastic bag and bang it with a hammer, rolling pin, or back of a heavy spoon.

**Step 3 - Lay out matzo boards:** In the half-sheet pan you see in my photos, I fit five, full matzo boards. You can break the boards into pieces to fit them into the pan.

**Step 4 - Make a quick caramel:** In a medium saucepan (nonstick is best), melt the butter or margarine and add your brown sugar (dark or light), stirring to combine ingredients. Because the mixture is sticky, I use a nonstick (silicone) spatula to stir. When the mixture begins to boil, start your timer for three (3) full minutes. Keep stirring to prevent scorching and continue boiling. The mixture will foam up as it boils, just keep stirring.

**Step 5 - Cover:** Pour the caramel mixture over the matzo boards. Work quickly with your nonstick spatula or the back of a spoon to spread the caramel as evenly as you can. As the mixture cools, it will be difficult to work with so spread fast!



**Step 6 - Bake:** Place the pan in the oven for 12 to 13 minutes. Rotate the pan once in the middle of this baking process to prevent hot spots from scorching your candy. The cooking is done when you see bubbles have formed over the entire pan.

**TIP:** For a delicious buttercrunch (without chocolate) you can simply stop at this stage and slide the pan into the refrigerator for 30 minutes. Break the matzos into pieces and you have Caramel Matzo Buttercrunch



**Step 7 - Sprinkle chocolate chips and melt:**

As you can see below, my black-and-white version of this buttercrunch covers half the pan of caramel-topped matzos with semi-sweet chocolate and half with white chocolate. Sprinkle the chips as you see in the photos then place the pan back in the oven for another minute or two. Take care not to allow the chocolate to burn but make sure it's melted enough to easily spread.

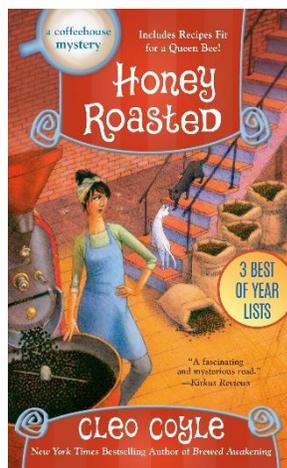
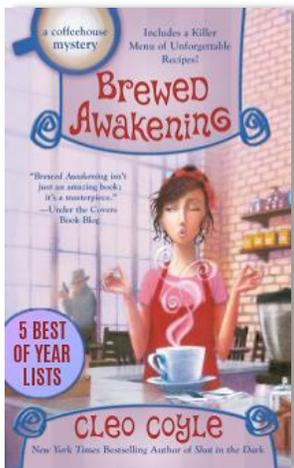
**TIP:** Larger chocolate chips may appear to keep their shape, but if you gently press down with the back of your tablespoon, you will likely see that they've melted. Once you press them flat, begin to work them with your spoon, spreading the chocolate as you would cake frosting. Keep extra chips on hand, ready to cover any bald spots or you may have trouble getting an even layer of chocolate.



**Step 8 - Finish and chill:** Toss your nuts onto the melted chocolate. Now slide the pan into the refrigerator for thirty minutes. That should harden up the chocolate nicely. When the candy is firm, use your hands to gently break up the big pieces into smaller shapes, and . . .

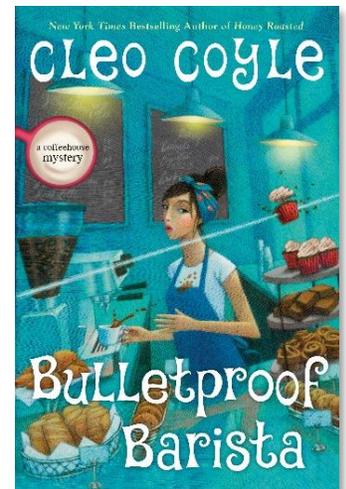


*Eat with joy! ~ Cleo*



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