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Vegan Matzah Toffee



Celebrating my first Passover as a vegan, I quickly discovered, to my great dismay, that there were absolutely no good recipes for plant-based and kosher sweets. Thankfully, a quick revamp of an old family favorite not only fit the bill, but also garnered rave reviews. An indispensable staple ever since then, it's every bit as essential to the occasion as those luminous bowls of matzo ball soup.

Prep Time	Cook Time	Total Time
10 mins	10 mins	20 mins

Ingredients

4 to 5 sheets matzah 

1 cup dairy-free buttery spread or sticks

Method

1. Preheat your oven to 450°F (230°C) and line a 15 x 10-inch jellyroll pan, or other shallow pan, with matzah sheets. Arrange them to cover the bottom evenly, overlapping just slightly; you may need to break them to do so.

1 cup dark brown sugar firmly packed

¼ teaspoon salt

12 ounces 2 cups dairy-free semi-sweet chocolate chips

⅓ cup sliced almonds optional

¼ teaspoon flaky sea salt optional

2. In a saucepan over medium heat, melt the butter, brown sugar, and salt together, bringing them to a slow boil. Maintain a gentle boil without stirring for 3 to 5 minutes, until the mixture becomes thick enough to coat the back of a spoon. Pour the molten sugar mixture over the matzah and spread evenly. Bake in the oven for 4 minutes and remove carefully.
3. Sprinkle the chocolate chips on top of the matzah, then return the pan to your oven for another 30 to 60 seconds. After it comes out of the oven for this second time, use a flat, heat-safe spatula to gently spread the melted chocolate so that it covers the top as completely as possible. Sprinkle evenly with sliced almonds and/or sea salt, if desired.
4. Let the matzah toffee cool to room temperature, leaving it undisturbed until it has completely solidified. Break into pieces and store in an airtight container.

Notes

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