

# Matzo-Almond Roca

## Ingredients

- Nonstick vegetable oil spray
- 5 sheets matzo
- 1 3/4 cups sugar
- 3/4 cup butter or margarine
- 1/4 cup honey
- 1/3 cup sliced almonds, lightly toasted
- 5 ounces semisweet or bittersweet chocolate (do not exceed 72% cacao), melted
- 1 1/2 teaspoons coarse sea salt

## Preparation

Line a rimmed baking sheet with parchment paper; coat with nonstick spray. Place matzo on sheet in a single layer, breaking as needed and overlapping slightly, leaving no gaps.

Stir sugar, margarine, honey, and 1/4 cup water in a heavy saucepan over low heat until sugar dissolves. Increase heat to medium-high and boil without stirring, occasionally swirling pan and brushing down sides with a wet pastry brush, until caramel is a deep amber color, 13–15 minutes. Pour caramel evenly over matzo. Immediately sprinkle almonds over. Let cool.

Drizzle melted chocolate over caramel. Sprinkle salt over. Let stand until chocolate sets, about 30 minutes. Break into pieces.