



Duckie Quackers Recipe

CHOCOLATE COVERED BUTTER CRUNCH

This delicious candy consists of a layer of matzoh covered in toffee, topped with chocolate and chopped nuts. The nuts can be omitted, or other nuts may be substituted. You can also try topping it with toasted coconut. After preparing Duckie Quackers with both matzoh and saltine crackers, we prefer using matzoh. It's easier to spread the toffee on and makes a better presentation. Either way, you're sure to get delicious results!

Ingredients:

- 5 boards matzoh (or saltine crackers but Matzoh works & tastes better)
- 1 cup (2 sticks) unsalted butter
- 1 cup packed brown sugar
- 1.5 cups semisweet chocolate chips
- 1/2 cup chopped, almonds, macadamia nuts & pecans

Preparation:

1. Cover a baking sheet with aluminum foil, and spray the foil with nonstick cooking spray. Preheat your oven to 375 degrees.
2. Cover the baking sheet with a layer of matzoh or crackers, breaking them up to fill in gaps if necessary.
3. Combine the margarine and brown sugar in a small saucepan over medium heat. Stir constantly until the sugar dissolves. Allow the mixture to come to a boil. Once it boils, keep it boiling for 3 more minutes.
4. Remove the mixture from the heat, and pour carefully over the matzoh. Use a heatproof spatula or a knife to smooth the top and ensure the sugar evenly covers the entire area.
5. Reduce the heat to 350 degrees. Bake for 15 minutes. As it bakes, it will bubble up. Make sure it's not burning every few minutes. If so, remove from oven and reduce the heat to 325 degrees, then replace the pan.
6. Once out of the oven, sprinkle the chocolate chips over the top of the toffee layer and let it stand for several minutes, until the chocolate chips start melting. Use a spatula to spread the chocolate evenly over the surface.
7. Put nuts in a ziplock bag and crush with a mallet or rolling pin to your desired consistency, sprinkle the nuts over the top and press gently to adhere while the chocolate is still wet.
8. Place in the refrigerator to cool. Break into pieces by hand once set (After about 15 minutes). Cool completely, then store in an airtight container until ready to serve.