



## ***MATZO PRALINE STRIPS***

Preheat oven to 325 degrees

3-4 whole matzos

Cover large baking pan (with sides) with aluminum foil, & grease with butter. Lay matzos in single layer, breaking as needed to fill sheet completely. Set aside.

1 C. sticks butter  
1 C. maple syrup  
1 C. chopped nuts

Melt butter over medium heat, Add maple syrup & boil 5 min., stirring constantly. *Make sure it doesn't boil over.*  
Pour over matzos, spreading evenly. Bake 8-10 min. Turn oven off. Remove pan & sprinkle nuts over matzos. Put back in oven for 8 minutes more. Refrigerate 1 hour. Break into pieces. Wrap securely and store in refrigerator.