

Matzo Praline Strips

Preheat oven to 325 degrees

3-4 whole matzos

Cover a large cookie sheet with aluminum foil, & grease with butter. Lay matzos in single layer, breaking as needed to fill sheet completely. Set aside.

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



Melt butter over medium heat in pot. 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.