Chocolate Toffee Matzo Crack

4-5 Matzo squares

2 sticks butter

1 cup brown sugar

12 ounces dark chocolate chips

1/2 cup chopped pecans

1/2 teaspoon coarse sea salt

Arrange Matzo squares onto foil lined cookie sheet.

Cut the squares to fit pan.

Combine butter and sugar in saucepan.

Bring to a boil.  Boil for 3 minutes.

Pour caramel over Matzo and spread in an even layer.

Sprinkle chocolate over hot caramel and let set for a few minutes until melted.

Use an offset spreader to spread the chocolate evenly over the caramel.

Sprinkle sea salt over the top of the warm chocolate.

Sprinkle pecans over chocolate and allow to set.

Cut into squares.