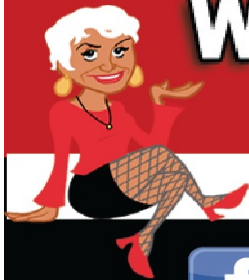


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MATZO BUTTERCRUNCH

Stabilization (Week 5) & Maintenance

Ingredients

- 6 (6-inch) unsalted matzo crackers
- ½ cup unsalted butter
- 1 cup packed brown Splenda
- ½ cup semisweet chocolate mini-chips, finely chopped

Instructions

1. Preheat oven to 375°.
2. Line jelly roll pan with aluminum foil; cover foil with parchment paper. Arrange matzo crackers in a single layer on pan, cutting them as necessary to fit; bake at 375° for 5 minutes or until crackers are lightly browned. Reduce oven temperature to 350°.
3. Combine butter and brown Splenda in a small heavy saucepan; bring to a boil, stirring often. Cook 3 minutes, stirring constantly; pour mixture over matzo. Bake at 350° for 10 minutes or until the mixture bubbles. Sprinkle evenly with chocolate. Cool slightly; refrigerate 30 minutes or until chocolate is set. Break into 36 pieces.

Portion-Per-Serving Information (Yields 36 servings) 1 serving = 1 of 36 pieces = 1 FR