

No-Bake Chocolate Matzoh Roll

4 squares plain matzoh

$\frac{1}{4}$ cup sugar

3 Tbsp. strong brewed coffee

4 oz. semi-sweet chocolate

1 Tbsp. brandy (optional)

1 cup margarine at room temperature

$\frac{3}{4}$ cup chopped walnuts

2 oz. semi-sweet chocolate

3 Tbsp. water

1 pint strawberries

In a large bowl, soak matzoh in water briefly. Drain and crumble.

In a double boiler (or small bowl in microwave) melt chocolate with coffee and sugar. Add brandy, if using. Allow to cool somewhat.

Beat margarine until fluffy. Add chocolate mixture, beating well. Stir in matzoh and nuts.

Place mixture on a 2-foot long sheet of wax paper and shape into a log about 10 inches long and 2 inches wide. Wrap wax paper around it and shape into a cylinder. Tuck ends under and refrigerate at least 3 hours, until firm.

Melt remaining chocolate and water. Unwrap the roll, spoon glaze over it evenly, and chill again.

Serve with strawberries.

12 servings

Per serving (without brandy): 260 calories; 3g protein; 24g fat; 17g carbohydrate; 0mg cholesterol

**Source: *The Jewish Vegetarian Year Cookbook* by Roberta Kalechofsky and Rosa Rasiel (Micah Publications, Inc., 1997), ISBN 0916288439
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