

30 minutes (plus chilling time)

Makes about 15 slices

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Ingredients:

- 1 cup (250g) sugar
- 2 cups (500ml) water
- 2 tsp (10ml) almond essence
- 3 tubs (250g each) plain cream cheese
- 5 slabs (80g each) white chocolate, melted
- 14 sheets (300g packet) matzo
- 1 packet (100g) flaked almonds, toasted
- ½ cup (50g) desiccated coconut

Method

1. Place sugar and water in a saucepan over medium heat and stir until sugar has dissolved.
2. Bring to the boil and simmer for 5 minutes.
3. Stir in almond essence and pour into a shallow tray. Set aside.
4. Whisk cream cheese until smooth.
5. Stir in chocolate and set aside.
6. Dip each matzo into almond syrup and spread with chocolate mixture.
7. Layer matzos on a separate tray to make a stack.
8. Spread top sheet with chocolate and sprinkle with almonds and coconut.
9. Refrigerate overnight to soften.
10. Slice and serve.

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