

What you'll need:

7 matzos

2 glasses grape juice (or sweet red wine)

1 (13 oz) jar Nutella (or \pm 350 grams
chocolate frosting)

4 tablespoons grated coconut

Benji's matzo pie

Benji loves eating matzos. So every year during Pesach, he makes this matzo pie all by himself!

Some Jewish recipes include red wine, but parents often prefer that children avoid using alcohol. That's why Benji makes his matzo pie with grape juice instead of wine.

Pour the grape juice into a flat soup bowl. Place each matzo in the bowl for a moment or two. The grape juice will soften the matzos a bit. Be careful they don't get too soft, because then they'll fall apart. Smear the matzos one at a time with chocolate spread or frosting. Stack them on top of each on a large plate with the chocolate side always facing up. Sprinkle grated coconut over the chocolate on the top matzo. Loosely cover your matzo pie with tin foil and place it in the refrigerator. Be patient...in just a few hours, it will be ready to eat.



**Tip: don't eat too much
matzo pie in one sitting;
'cause it's very filling!**