

# DARK CHOCOLATE BARK

Once you master the art of tempering dark chocolate you can add any of your favorite ingredients or flavors to make a sweet treat.

Below are just a few of our favorite flavor combos.



Cranberry



Cashew



Orange Zest



Apricot



Pecan



Sea Salt



Mango



Almond



Coconut

# DARK CHOCOLATE BARK

4 servings

CALORIES	FAT	SAT FAT	CARBS	PROTEIN	FIBER	SODIUM
562	35g	28g	63g	5g	6.4g	236mg

## Ingredients

- ¾ lb Chocolate, Dark, (70% cacao)
- 4 Tbsp Nuts, Pistachio
- 4 Tbsp Cherries, Dried
- 1 tsp Salt, Sea
- 2 sprays Cooking Spray

## Directions

Prep time = 10 minutes

Set time = 30 minutes in fridge

1. Over a double boiler melt chocolate until fully melted and smooth. Reserve hot
2. Rough chop pistachios and dried cherries
3. Lightly coat a cookie pan with cooking spray. Line with parchment paper, leaving a small overhang. Pour in chocolate and smooth with a spatula into an even layer.
4. Sprinkle with pistachio, dried cherries and sea salt. Chill in fridge until completely set, about 30 minutes.
5. Peel off parchment and break into pieces.

Try different combinations of toppings: nuts, dried fruit, spices etc.

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