



# Chocolate Bark

Yield: 14-20 pieces



## Ingredients

12 ounces semisweet chocolate chips

1/4 cup dried cherries

1/2 cup chopped pistachios

1/4 cup medium-diced dried apricots

1/4 cup cashews

## Method

Place parchment paper on a baking sheet and set aside.

Place three quarters of the semisweet chocolate in a heatproof glass bowl and microwave on high for 30 seconds. Stir the chocolate with a rubber spatula, return it to the microwave for another 30 seconds, then stir again. Continue to heat and stir in 30-second intervals until the chocolate is just melted.

Immediately stir in the remaining chocolate and allow it to sit at room temperature, stirring often, until completely smooth. (If you need to heat it a little more, microwave for another 15 seconds.)

Pour the melted chocolate onto the parchment paper and spread it lightly to create a rectangular shape. Sprinkle the top evenly with the chopped pecans, cranberries, apricots and pepitas. Lightly press the nuts and fruit to set in the chocolate.

Set aside for at least 2 hours until firm. Cut or break the bark into 14-20 pieces depending on the size you like, and serve at room temperature.

Can be stored in an airtight container for up to 2 weeks. Do not refrigerate.