

TO:
FROM:
HAPPY
HOLIDAYS TO YOU!

DARK CHOCOLATE BARK WITH PISTACHIOS AND DRIED CRANBERRIES

INGREDIENTS

10 ounces dark chocolate (70% cacao), finely chopped
1 cup chopped pistachios
1 cup chopped dried cranberries
A few pinches of coarse sea salt (optional)

DIRECTIONS

Line a baking sheet with parchment paper.

Add 1 inch of water to a medium saucepan or pot and bring to a gentle simmer. Place a heat-safe bowl on top of the pot so that the bottom of the bowl is not touching the water. The steam from the water will warm the bowl. Add the chopped chocolate to the bowl and stir occasionally with a spatula until smooth and melted.

Pour the chocolate onto the baking sheet and spread it evenly. Immediately sprinkle pistachios and dried cranberries over the still-melty chocolate. Sprinkle a few pinches of coarse sea salt over everything, if desired.

Freeze for 15 minutes or until firm enough to cut. Cut the bark into pieces, or break apart with your hands.

Find this recipe and others like it at kp.org/foodforhealth

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