



DARK CHOCOLATE BARK WITH CASHEWS, APRICOTS AND CRANBERRIES

Prep Time: 2 hours and 25 minutes (including cooling) | Yield: 24 pieces

INGREDIENTS:

- 9½ ounces semisweet chocolate (finely chopped)
- 8 ounces bittersweet chocolate (finely chopped)
- 1 cup whole roasted, salted cashews
- 1 cup dried apricots (chopped)
- ½ cup dried cranberries

INSTRUCTIONS:

1. Melt the two chocolates in a heatproof bowl set over a pan of simmering water.
2. Line a sheet pan with parchment paper.
3. Pour the melted chocolate onto the parchment paper. Use a rubber spatula to spread the chocolate to about ¼ inch thick.
4. Sprinkle the cashews, apricots, and cranberries over the chocolate.
5. Set aside for two hours until firm.
6. Cut or break the bark into 24 pieces and serve at room temperature.

NUTRITION INFORMATION PER SERVING:

150 Calories | 9g Fat | 37mg Sodium | 2g Fiber | 2g Protein | 14g Sugar