

DARK CHOCOLATE BARK

INGREDIENTS:

- 4 ounces dark chocolate chips - or a dark chocolate bar, chopped
- 1 teaspoon avocado oil
- 2 tablespoons pecans - chopped, unsalted; ½ ounce
- 2 tablespoons pistachio nuts - halved, unsalted; ½ ounce
- 2 tablespoons dried cranberries - ½ ounce

DIRECTIONS:

1. Line an 8-inch square pan with wax paper, leaving an overhang.
2. Place the chocolate in a microwave-safe bowl. Melt it in 30-second sessions, stirring after each session. Stop microwaving when almost fully melted, and add the oil.
3. 4 ounces dark chocolate chips, 1 teaspoon avocado oil
4. Stir the mixture with a small rubber spatula until fully melted.
5. Pour the melted chocolate into the prepared pan. Spread it evenly and smooth it out with a rubber spatula.
6. Sprinkle the chocolate with pecans, pistachios, and dried cranberries. Cover the pan with plastic wrap and freeze until set, for about 30 minutes.
7. 2 tablespoons pecans, 2 tablespoons pistachio nuts,
8. 2 tablespoons dried cranberries
9. Use a sharp chef's knife to cut the bark into four large squares or eight small ones. You can also cut it into four large squares and then cut each large square in half to form triangles.