



MARTI'S FRUIT AND NUT CHOCOLATE BARK

Ingredients

- ½ cup slivered almonds
- ½ cup dried cranberries
- zest of an orange
- 1 pound bittersweet chocolate, chopped
- 1 tsp. coconut oil
- pinch fleur de sel

Directions

Melt the chocolate, set up a medium saucepan with 2 cups water. Bring to a boil, and set up an additional heat-proof bowl over the pot. Add the chocolate and coconut oil and stir constantly until it is melted. Remove from heat.

Line a sheet tray with parchment paper, and evenly spread out the nuts, cranberries, and orange zest. Pour the melted chocolate mixture over the nuts, and cranberries in an even layer. Sprinkle with salt over the top. Refrigerate until the chocolate is firmly set, at least 2 hours.

Carefully flip the bark over and remove the parchment paper. Break into pieces and serve.

www.martiwolfson.com



SHARSHERET

NATIONAL OFFICE
1086 Teaneck Road, Suite 2G
Teaneck, New Jersey 07666

T | 866.474.2774
E | info@sharsheret.org
www.sharsheret.org