

Reckless In The Kitchen

Christmas Bark with Cranberries and Pistachios

Ingredients:

- 8 oz chocolate (any kind you like, white, milk, dark, etc)
- 1/4 c pistachios, roughly chopped
- 1/4 c dried cranberries, roughly chopped*

*Don't like cranberries? Try dried cherries, or freeze-dried strawberries

Directions:

Melt the chocolate per the instructions above. Pour the melted chocolate onto a flat pan lined with parchment paper.

Spread the melted chocolate out to the desired thickness, or using a large spoon dollop chocolate onto the parchment paper to form bite-size circles.

While the chocolate is still warm top with the nuts and dried fruit. Allow the bark to cool and harden at room temperature. This will take some time, but if you put it in the fridge the chocolate will most likely bloom (bloom= unsightly white circles and dots will form on your chocolate). Once the chocolate has cooled completely cut up into smaller pieces (if desired).