COLORADO STATE UNIVERSITY EXTENSION

Chocolate Bark with Pistachios & Dried Cherries

Ingredients:

- ¾ cup roasted, shelled pistachios (3 ounces), coarsely chopped
- ¾ cup dried cherries or dried cranberries, coarsely chopped
- 1 teaspoon freshly grated orange zest
- 24 ounces bittersweet/dark chocolate chips or bars, finely chopped

Instructions:

1. Line the bottom and sides of a jelly-roll pan or baking sheet with parchment paper.
2. Melt chocolate in a double boiler over hot water. (Alternatively, microwave on low in 30-second bursts.) Stir often with a rubber spatula so it melts evenly.
3. Remove the top pan and wipe dry (or remove the bowl from the microwave).
4. Add the orange zest, half of the pistachios, and half of the cherries (or cranberries) to the chocolate; stir to mix well. Working quickly, scrape the chocolate onto the prepared pan, spreading it to an even 1/4-inch thickness with a rubber spatula. Sprinkle the remaining pistachios and cherries on top; gently press it into the chocolate with your fingertips. Let cool at room temperature until completely cool until set.
5. Invert the pan onto a large cutting board. Remove the pan and peel off the foil. Break with your hands or, using the tip of a sharp knife, score the chocolate lengthwise with 6 parallel lines. Break bark along the score lines. Break the strips of bark into 2- to 3-inch chunks.
6. Once the bark has been broken up, store in an airtight container in the refrigerator for up to 2 weeks.

Makes 24 servings.

Tip: Make the bark just the way you like it by changing the toppings to your favorites!

FoodSmart COLORADO

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