

Cranberry & Pistachio Chocolate Bark

Cranberry & Pistachio Chocolate Bark is a delicious, quick & easy holiday treat. Topped with pecans, pistachios, cranberries, and coconut, this festive red & green recipe is a great holiday gift or addition to a cookie plate. Vegan and gluten-free.

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Ingredients

Baking chocolate (I used this 5.3 oz 70% cacao baking bar)

2 teaspoons coconut oil

2 teaspoons maple syrup

3 tablespoons crushed pistachios

3 tablespoons crushed pecans

3 tablespoons toasted coconut flakes

3 tablespoons dried cranberries

and a few pinches of coarse sea salt

Instructions

Over a double boiler on the stove (or a saucepan filled with a few inches of gently boiling water with a glass bowl on top), melt the chocolate, coconut oil and maple syrup together - stirring until smooth.

Line a baking sheet with parchment paper and pour the chocolate. Smooth it out to about ¼ inches thick.

Top chocolate with nuts, coconut flakes, dried cranberries and a few pinches of coarse sea salt.

Place baking sheet in the freezer for a few hours to set. Store remaining bark in the fridge or freezer.

Break bark into pieces & enjoy!

Notes

If you use chocolate sweeter than 70% cacao, decrease (or skip) the maple syrup.

Feel free to customize your own toppings!

If you are vegan or gluten free, make sure to carefully check the labels on your chocolate, nuts, etc.

<https://www.loveandlemons.com/cranberry-pistachio-chocolate-bark>