**Homemade Chocolate Bark**
8+ Servings

Ingredients:
1 lb. (454 g) dark chocolate--make sure it is 70% cacao or higher
1 cup of either: whole pecans, almonds, walnuts, pistachios, or coconut
½ cup of either: dried cherries, cranberries, apricots, or raspberries, chopped
Optional--A few pinches of sea salt

Line a pan (that fits in your freezer) with parchment paper. In a double boiler, gently melt the chocolate over low heat, stir frequently. Or you can use a microwave--microwave the chocolate in 30 sec intervals stirring in between. Once fully melted, remove from heat, and spread the chocolate over the prepared pan and smooth out. Quickly sprinkle with your choice of nuts and fruit. Using a spatula, gently press the fruit and nuts into the chocolate. Sprinkle with sea salt, if desired. Freeze for a couple of hours until solid. Remove from freezer and break into pieces. Store in a cool dry place.

I love the idea of adding peppermint oil. I might try that next time and top it with sliced almonds or cacao nibs (crunchy chocolaty chunks of what chocolate is made of)