

Caramel Apple Chocolate Bark



Servings: 10

*1 teaspoon kosher salt
1 cup cold water
450 grams chocolate chips
1 granny smith apple, cored and diced
1 cup peanuts
1 cup butterscotch candies
Halloween sprinkles*

In a medium bowl mix kosher salt with 1 cup cold water. Add the apple and let sit for 10 minutes. Strain through a fine-mesh strainer, then rinse the apples under cold water.

In a medium heatproof bowl microwave the chocolate chips in 30 second intervals, stirring in between each until melted and smooth.

Line a baking tray with aluminum foil and spray with non-stick cooking spray.

Spread the chocolate out on the baking tray in an even layer.

Top with apple, peanuts, butterscotch candies, and Halloween sprinkles.

Allow the chocolate bark to set in the refrigerator for 1 hour or until hard.

Break the bark into pieces.

Serve

Per Serving (excluding unknown items): 426 Calories; 21g Fat (44.4% calories from fat); 7g Protein; 53g Carbohydrate; 3g Dietary Fiber; 12mg Cholesterol; 363mg Sodium; 45g Total Sugars; 0mcg Vitamin D; 101mg Calcium; 2mg Iron; 291mg Potassium; 151mg Phosphorus. Exchanges: .