

# Fruit and Nut Chocolate Bark



**Servings: 12**

**Yield: 1 1/2 pounds**

*1 pound dark chocolate, chopped*

*1/2 cup dried cranberries*

*1/2 cup peanuts, chopped*

*1/2 cup pecans, chopped*

Line the bottom of a baking sheet with aluminum foil and spray with non-stick cooking spray.

Melt the dark chocolate in a double boiler or a glass bowl over boiling water. Stir until smooth.

Mix in half the dried cranberries, peanuts, and pecans.

Spread the dark chocolate on to the lined baking sheet and top with the remaining dried cranberries, peanuts, and pecans.

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

Break into pieces and store in an air tight container.

Enjoy!

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Per Serving (excluding unknown items): 292 Calories; 18g Fat (54.9% calories from fat); 4g Protein; 30g Carbohydrate; 4g Dietary Fiber; 3mg Cholesterol; 10mg Sodium; 23g Total Sugars; 0mcg Vitamin D; 31mg Calcium; 3mg Iron; 278mg Potassium; 116mg Phosphorus. Exchanges: .