

# CHOCOLATE POMEGRANATE BARK

- 10 oz** Dark chocolate (bittersweet) (chopped)  
**1 C** Pomegranate seeds

## INGREDIENTS



## DIRECTIONS

- 1 Line a baking sheet with wax paper
- 2 Melt chocolate in a double boiler or a microwave
- 3 Carefully stir it as it melts & do not overheat
- 4 Once chocolate is melted, stir in 1/2 C of the seeds & combine
- 5 Pour the chocolate onto a baking pan & use a spatula to 'stretch' it out
- 6 Top the bark with the remaining seeds pressing them gently into the chocolate
- 7 Place in refrigerator for about 30 minutes until it is hardened
- 8 Break into pieces & store in an airtight container in the refrigerator

## NOTES

- 1 You can add sea salt, ginger or a dash of cayenne pepper to the chocolate
- 2 You can substitute dried fruit, nuts, seeds & other miscellaneous foods instead of the pomegranate seeds

### DRIED CHOPPED FRUIT

Apricots, Dates

### DRIED WHOLE FRUIT

Blueberries, Cranberries

### CHOPPED OR HALVED NUTS

Almond, Hazelnuts, cashews, pistachios, pecans, walnuts

### SEEDS

Sunflower

### MISCELLANEOUS

Marshmallows (mini)