

Cherry, Almond & Chocolate Bark

3/4 cup roasted almonds, chopped
3/4 cup dried cherries
1 teaspoon grated orange zest
24 ounces bittersweet chocolate,
chopped and divided



Line the bottom and sides of a jelly-roll pan with aluminum foil. Avoid wrinkles. Toss almonds and cherries in a bowl, divide the mixture in half and stir in orange zest to 1 portion.

Melt 18 ounces of chocolate in a double boiler stirring with a rubber spatula. Once melted, remove chocolate from heat and stir in the additional 6 ounces of chocolate until thoroughly melted.

Add the almonds/cherries with the orange zest to the chocolate and mix thoroughly. Working quickly, scrape the chocolate mixture into pan spreading it evenly. Sprinkle this with the remaining almond/cherry mixture and press with fingertips. Refrigerate uncovered for about 20 minutes.

Invert the pan and remove foil from bark. Break into pieces and enjoy. Yum!