

Exceptional Dark Chocolate Bark

- 2 c bittersweet, good quality dark chocolate chips – (60% cocoa)
- 2/3 c mixed roasted nuts (walnuts, pistachios, pecans, almonds, hazelnuts)
- 2/3 c mixed dried fruit, cut into strips or small chunks (raisins, cranberries, cherries, figs, apricots – organic is best)
- 6 thinly sliced loonie size [crystallized ginger](#) rounds
- 1/8 t coarse [kosher salt](#) or [fleur de sel](#)

Use unsalted nuts, roasting them for 5-10 minutes in a 350 degree oven, in a baking pan, watching them and stirring them about making sure they don't burn.

Stir the melting chocolate in a bowl suspended over a pot of simmering water.

Cover your baking pan with tinfoil, then spread the chocolate in a 1/4 inch thin layer.

Scatter the nuts and fruit either helter skelter or in a pattern. Sprinkle with the scant amount of salt.

Chill until you can break or cut it easily into whatever shapes you prefer. Refrigerate to chill faster if necessary.

Jittery Cook