

Bittersweet Chocolate Granola Bark

- 6 oz high quality bittersweet chocolate, melted in a double boiler
- 1/4 c granola (Nature's Path Pumpkin Flax Granola or homemade)
- 1 T each dried cranberries, mixed dried berries (mulberries, goji berries), pumpkin seeds, hemp seeds

Mix half the granola berries and seeds into the melted chocolate.

Use a spatula to spread the chocolate mixture onto a parchment-covered pan.

Immediately sprinkle on the remainder of the granola, berries and seeds. You can press down lightly on the berries to make sure they're embedded.

Refrigerate for 10 minutes to harden. Break the Bittersweet Chocolate Granola Bark into pieces before serving. Serves 8 - 10. Ha-ha. Just kidding. It may look like it serves 8 - 10. You'll be lucky if it serves 6. Can be stored in the fridge. Ha-ha-ha. Can't really be stored because it tastes too good and it won't last.

Happy St. Valentine's Day!

Jittery Cook