



Peanut-Free Nutty Chocolate Bark

Ingredients

- 12 ounces of dairy-free dark chocolate (70% cocoa or higher), chopped
- 1/2 cup [Maisie Jane's Roasted Almonds](#), roughly chopped
- 1/2 cup [Maisie Jane's Roasted Cashews](#), roughly chopped
- 1/2 cup [Maisie Jane's Roasted Pistachios](#), roughly chopped
- 1/4 cup dried cranberries or raisins (optional)
- 1/4 teaspoon sea salt (optional)

Directions

1. Line a baking sheet with parchment paper or a silicone mat.
2. In a microwave-safe bowl, melt the dark chocolate in 30-second intervals, stirring well between each interval until fully melted and smooth. Alternatively, you can melt the chocolate using a double boiler.
3. Pour the melted chocolate onto the prepared baking sheet and spread it evenly with a spatula to create a thin layer.
4. Sprinkle the chopped almonds, cashews, pistachios, and dried cranberries or raisins (if using) evenly over the melted chocolate. Lightly press the toppings into the chocolate.
5. *Optional:* Sprinkle sea salt over the top to enhance the flavor.
6. Place the baking sheet in the refrigerator for about 1 hour or until the chocolate is completely set.
7. Once set, remove the bark from the refrigerator and break it into small pieces by hand or using a knife.
8. Serve and enjoy!

Tip:

This Nutty Chocolate Bark can be stored in an airtight container at room temperature for up to 2 weeks.