

HOLIDAY CHOCOLATE BARK

Chocolate:

1/2 cup coconut oil

1/2 cup cacao powder

1/4 cup pure maple syrup or raw honey

pinch fine sea salt

(**OR** 12oz your favorite chocolate chips or chocolate chopped into pieces)

Topping Ideas (ALL optional, mix & match):

Raw Simply Nature nuts, roughly chopped (like pecans, almonds, hazelnuts, walnuts, pistachios)

Raw Simply Nature seeds (like pepitas, sunflower seeds, hemp seeds)

Large coconut flakes, unsweetened

Shredded coconut

Fresh fruit (like pomegranate seeds)

Dried fruit (like dried cranberries)

LiveGfree Pretzels (crushed into pieces)

Candy canes (crushed into pieces)

- Line an 8x8" pan (I've used a bread pan before) with parchment paper
- If making the chocolate:
 - Melt the coconut oil over low heat. Remove from heat and whisk in the cacao powder, maple syrup, until smooth. Add a pinch of sea salt to taste.
- If using your favorite chocolate:
 - Melt the chocolate in a microwave-safe bowl in 30-second increments, stirring after each one. The chocolate is done when it's about 90% melted - keep stirring off the heat and the pieces should completely dissolve.
- Stir in half of the chopped nuts (if using).
- Spoon the chocolate mixture onto the prepared parchment-lined pan and smooth out with rubber spatula until it's about 1/4+'' thick.
- Sprinkle on the remaining nuts (if using) along with whatever toppings you want on top.
- If you're in a hurry, place the pan on a flat surface in the refrigerator to harden for about 15 minutes.
- If you're not in a hurry, let the chocolate cool at room temperature for 2 to 4 hours, until completely hardened.
- Once the chocolate is completely hardened, use your hands to break it into about 25 pieces. Store in fridge for up to 1 week.