

Dark Chocolate Cherry and Walnut Bark

Servings: 24

Serving Size: 2"x 2" piece

Total Time: 30 minutes

Adapted From: Food and Wine Blog

Ingredients:

1/2 cup raw walnut halves

4 1/2 ounces bittersweet chocolate, finely chopped

1/2 cup dried sour cherries, coarsely chopped

1 Tbsp finely chopped crystallized ginger or 1/8 tsp ground ginger

Directions:

1. Preheat oven to 375 degrees F. Place walnuts, spread evenly on a baking sheet and toast for 3-5 minutes, or until golden and fragrant. Be careful to not let them burn. Let cool, then coarsely chop.
2. Line a baking sheet with parchment or wax paper. In a glass bowl, heat two-thirds of the chocolate in the microwave on high power in 30-second bursts until just melted. Stir until smooth. Add the remaining chocolate and stir until melted.
3. Stir in the most of the walnuts, cherries, and crystallized or ground ginger, until evenly coated, leaving some walnuts and cherries for the topping. Pour the mixture onto the prepared baking sheet and spread it into a 6-by-4-inch rectangle. Sprinkle extra walnuts and cherries on top. Refrigerate for 30 minutes, or until firm enough to cut.
4. Cut into 24 pieces (3 rows by 4 rows). Serve cold or room temperature. Will keep in an airtight container at room temperature for up to 4 days or refrigerated for up to 2 weeks.

Nutrition Information per Serving: 53 calories, 3g total fat, 1.2g saturated fat, 0.6g protein, 5.7g carbohydrate, 0.6g fiber, 1mg sodium

Chef Notes: Try making your own crystallized ginger! Combine 1.5 cups of water and sugar in a small saucepan and bring to a boil. Add 1 cup peeled and sliced ginger and reduce heat and let simmer for 20 minutes. Transfer ginger to a wire rack using a slotted spoon. Once dry, roll into additional sugar. Store for up to 3 months.

