

Recipe Name: Dark Chocolate Bark with Pumpkin Seeds and Cranberries

Submitted By: Chef Libby

Recipe Categories: Desserts

Ingredients:

- 5 oz. dark chocolate (70% cacao or higher)
- 1/4 cup pumpkin seeds, toasted
- 1/4 cup dried cranberries
- Flaky sea salt

Directions:

Line a small baking sheet with parchment paper. Break chocolate into chunks and place in microwave-safe bowl. Heat on high in 30-second increments, stirring frequently, until melted and smooth.

Pour the melted chocolate onto the prepared pan and use a spatula to smooth into an even layer. Sprinkle evenly with pumpkin seeds, cranberries and salt. Freeze tray until bark is completely solid. Use a knife or your hands (work quickly so you don't leave melty fingerprints on the bark!) to break the chocolate into fragments. Store in an airtight container in refrigerator or at cool room temperature.