

Cranberry Mint EVOO Chocolate Bark

Gifting chocolate is always an easy choice - top this bark with anything your giftee will love the most - quadruple this batch and divide this up into 4 quadrants and create four different options! This chocolate bark is flavored with peppermint and a hint of orange from the olive oil - delectable and full of holiday spirit!

8oz dark chocolate
3 Tbsp Mild EVOO
½ cup crushed peppermint candies or candy canes
1/3 cup dried cranberries
2 oz White Chocolate

Line a baking sheet with parchment paper and set aside.

Finely chop the dark chocolate. Place in a small pot over a double boiler or in a bowl over a pot of simmering water. Gently stir chocolate as it melts. Take off the heat when about ¾ of the chocolate is melted. Continue stirring off the heat until the chocolate is completely smooth and lump-free. Stir in the olive oil until thoroughly combined.

Add white chocolate to a clean pot or bowl and repeat the melting process over a double boiler. Ensure the bottom of the bowl does not touch the surface of the water. Remove from heat just before completely melting, then keep stirring until the chocolate is fully melted. Set aside.

Pour the dark chocolate onto parchment paper, tipping the sheet and tapping it on the counter to spread evenly, no thinner than ½ inch thick. Sprinkle the chocolate with the cranberries and crushed candy canes. Drizzle the white chocolate over the top. Allow bark to set until firm in the fridge for 30 minutes.

Roughly chop and break the bark into pieces and serve.

Store in an airtight container in the fridge or at room temperature for up to 2 weeks.