

## Recipe Name **Dark Chocolate Bark with Dried Blueberries and Pistachios**

Ingredients:

- 8 oz. organic cocoa butter (food grade)
- 1 cup organic powdered cacao
- 4 Tbsp. maple syrup
- 10 drops liquid Stevia or 1 tsp. Allulose
- 1 tsp. vanilla extract
- Pinch of kosher salt
- 1 tsp. Ceylon cinnamon (optional)
- 1 cup dried wild blueberries
- 1 cup pistachio meats (shelled pistachios)
- Coarse Pink Himalayan sea salt

### Directions:

1. Line a baking sheet with parchment paper and set aside.
2. Place the cocoa butter in a heat proof bowl and set atop a pot with one inch of simmering water to create a double boiler. Stir cocoa butter occasionally until just melted. Do not boil. Remove from heat and let it cool to a warm temperature.
3. Add powdered cacao, maple syrup, allulose/stevia, vanilla, kosher salt and cinnamon if desired. Mix until smooth.
4. Pour mixture onto prepared tray, using an offset spatula to spread it to an even sheet of chocolate, about 1/8-1/4 inch thick. Sprinkle with blueberries and pistachios to get even coverage throughout. Finally, sprinkle lightly with coarse pink Himalayan sea salt.
5. Place the bark in the refrigerator for at least 30 min. or the freezer for 10 min. before breaking up into pieces. Serve at room temperature.

\*Experiment with different toppings! Goji berries, coconut, dried cherries, different nuts and seeds are all good options.