

Pepita Goji Berry Bark



Very versatile, easy to whip up, dark chocolate bark which can be made with almost any combination of nuts and dried fruit. I love how the bright colors pop within the rich, dark chocolate. Great take-a-long to holiday parties.

Ingredients

1 cup	dark chocolate chips (> 60% cocoa)
1 tsp	coconut oil
2 Tbsp	goji berries, roughly chopped
2 Tbsp	pepitas (raw pumpkin seeds), roughly chopped
2 Tbsp	walnuts, roughly chopped
Pinch	coarse sea salt

Preparation

Melt chocolate chips with the coconut oil over a double-boiler on low heat or in microwave for 30 seconds, and then 10 second increments while stirring in between to prevent burning the chocolate.

Stir in chopped goji berries, pepitas, walnuts and sea salt, and spread mixture on cookie sheet lined with parchment paper. Place in refrigerator to cool approximately 30-45 minutes. After set, chop or break bark into rough pieces. Enjoy!

Notes

- Use organic ingredients when possible.
- For dairy free or vegan bark, check ingredient statement on dark chocolate chips to make sure they contain no milk, milk powder or milk fat.
- Adapted from a recipe in *Practical Paleo* by Diane Sanfilippo