

## White Chocolate Bark

16 ounces good white chocolate, roughly chopped

½ cup whole shelled pistachios

½ cup dried cranberries

### Directions

1. Place 12 ounces of the white chocolate in a glass bowl and melt using a double boiler or in the microwave. If using the microwave, use 30 second bursts and stir after each burst until chocolate is melted.
2. Add the remaining 4 ounces of white chocolate to the melted chocolate and stir vigorously until melted and the chocolate mixture is smooth.
3. Cover a sheet pan with parchment paper and spread melted chocolate evenly over the paper.
4. Working quickly, sprinkle the pistachios over the white chocolate, followed by the cranberries. Press gently onto the white chocolate.
5. Place the chocolate in the refrigerator to set (at least 15 minutes).
6. When firm, chop or break the chocolate bark into individual sized pieces and enjoy!

Note: Feel free to be creative and substitute your favorite dried fruit and/or nuts for the bark.