



Cranberry Orange Matzolah Bark

Ingredients:

3 tablespoons (1 oz) chopped candied orange peel*

3/4 cup (2.8 oz or 78 g) Gluten-Free Cranberry Orange Matzolah, coarsely chopped

1/4 c (1.5 oz or 40 g) dried cranberries

12 oz finely chopped chocolate or good quality chocolate chip

Directions:

Combine the orange peel, Matzolah, and cranberries in a small bowl and mix well.

Transfer a third of the mixture into another small bowl and set both bowls aside.

Line a cookie sheet with parchment paper and tape the parchment down to the cookie sheet.

Place eight ounces of the chocolate in a microwave safe bowl.

Microwave on 50% power for 90 seconds.

Stir the chocolate then heat it at 50% power for another 30 seconds.

Repeat one more time. If the chocolate is not completely melted continue to microwave it at 50% in 15 second increments until the chocolate is fully melted.

Add the remaining four ounces of chocolate and stir until it is fully melted. This may take several minutes.

Stir the larger bowl of the mix-ins into the melted chocolate.

Scrape the chocolate onto the prepared cookie sheet and use a spatula to spread it as thin as possible.

Take the small bowl of add-ins and sprinkle it evenly over the top of the melted chocolate. Press down gently so that the toppings stick to the chocolate once it hardens.

Let the chocolate bark harden at room temperature for at least 30 minutes.

If it still seems soft place it in the refrigerator for a few minutes.

Break the bark into pieces and store in an airtight container at room temperature.