

Chocolate bark is an iconic Christmas dessert tradition, not only due to its decadent taste, but also because it looks beautiful, makes a great gift, and is also fun to whip up. Kids especially love the idea of making their own chocolate, which can quickly cause it to become a personal household tradition!

This bark in particular is a healthy, yet satisfying bark reminiscent of Christmas fruit cake due to its layers of dates and crushed nuts and cacao beans. Add a dash of sea salt, and these bites will go a long way, both at home and at gatherings!

### Caramelized Cacao Holiday Chocolate Bark

Prep: 15 minutes

Total: 1 hour and 15 minutes

Serves: 20 servings

#### Ingredients:

2 12 oz bags dark chocolate chips

5 Medjool dates, pitted and chopped

½ cup (or more, if you like crunchier bark) Ava Jane Caramelized Cacao Beans

¼ cup crushed cashews

Pinch Ava Jane Colima Sea Salt

#### Instructions:

Begin by melting dark chocolate chips in a double boiler over low heat, stirring constantly.

Once the chips are melted, remove from heat and stir in Caramelized Cacao Beans, dates, salt, and crushed cashews.

Now, line a baking sheet with parchment paper. Pour the chocolate in an even layer onto the sheet (you can use a spatula to make sure it is evenly set).

Let the bark cool (it will set faster if you place it in the fridge) for one hour, then break apart into chunks.

Serve!

\*Feel free to add other ingredients and/or toppings to your bark as well, such as shredded coconut, or even other fruits like goji berries!