

# EASY DARK CHOCOLATE FAIRY BARKS WITH HOLIDAY FRUIT AND NUTS

## Ingredients:

- 2 cups (12 oz.) dark chocolate chips
- a cup of chopped or whole nuts, any kind or a variety
- 1 1/2 cups of assorted candied/crystallized holiday fruits like ginger, cherries, fruitcake mixes, fruit and peel assortments, etc.
- 3-4 tablespoons quinoa, rinsed



## Directions:

Line two cookie sheets with waxed paper.

Toast the quinoa over medium heat for 3-4 minutes; set aside to cool.

Add half the chocolate to a microwave-safe bowl. Microwave three minutes or until the chocolate melts, stopping to stir every 30 seconds after the first minute.

Stir in the remaining chips until they melt in and the chocolate looks smooth and glossy.

Drop the chocolate onto the waxed paper by heaping tablespoons.

Spread to about 2" across. Sprinkle with toppings.

Let the chocolate harden for at least an hour before removing from the waxed paper.

Store covered. The barks will keep at least two weeks in an airtight container.

## RECIPE NOTES:

You can use any dried or candied fruit. This recipe shows you how to candy your own citrus peel if you don't want to use prepared.