

## **Almond-Cherry Chocolate Bark**

Par Skjervheim, MG

3/4 cup whole un-skinned almonds  
12 ounces dark chocolate,  
    60-70% cocoa  
1/2 tsp. vanilla extract  
1/3 cup dried tart or Bing cherries



Preheat oven to 350°.

1. On a baking sheet lined with parchment paper, toast 3/4 cup whole skin-on almonds until fragrant and light gold, 8 to 10 minutes. Let cool completely; transfer to a bowl.
2. Fill a medium saucepan with 1 inch water; bring to a simmer over medium-low heat. Set a large heatproof bowl atop saucepan, making sure water doesn't touch bottom of bowl. Place ten ounces of the dark chocolate in a bowl and cook, stirring, until smooth.
3. Remove bowl from saucepan; add another 2 ounces dark chocolate and stir until smooth. Stir in 1/2 tsp. pure vanilla extract, toasted almonds and 1/3 cup coarsely chopped dried cherries.
4. Pour onto baking sheet, spreading it into an even layer about 1/4 inch thick. Sprinkle top with toasted almonds and chopped dried cherries. Refrigerate until firm, 1 hour. Break into 24 pieces.