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CHOCOLATE HAZELNUT BARK

INGREDIENTS

- 3/4 cup hazelnuts (about 4 ounces)
- 1/3 cup dried cherries, coarsely chopped
- 2 tablespoons finely chopped crystallized ginger
- 6 ounces bittersweet chocolate, chopped



DIRECTIONS

1. Preheat oven to 350°.
2. Place hazelnuts on a baking sheet. Bake at 350° for 20 minutes, stirring once halfway through cooking. Turn nuts out onto a towel. Roll up towel; rub off skins. Coarsely chop nuts. Combine nuts, cherries, and ginger in a medium bowl.
3. Place chocolate in a microwave-safe measuring cup. Microwave at HIGH 1 minute or until chocolate melts, stirring every 15 seconds. Add to nut mixture, stirring just until combined. Spread mixture evenly on a jelly-roll pan lined with foil; freeze 1 hour. Break into pieces; serve immediately.

Nutrition: Calories 2,014, Fat 160g, Protein 42g, Carbohydrate 114g, Sodium 50 mg.