

Whitworths

Fruit & Nut Chocolate Bark



INGREDIENTS

- 25g **Whitworths Chopped Brazils**
- 20g **Whitworths Little Jewel Cranberries**, roughly chopped
- 15g **Whitworths Flaked Almonds**, roughly chopped
- 15g **Whitworths Chopped Apricots**
- 15g **Whitworths Juice Locked Raisins**
- 200g dark chocolate (70% cocoa solids), broken into pieces
- 75g white chocolate, broken into pieces

🌀 Makes 1 large block 🥄 Prep 20 mins ❤️ 5-10 minutes to melt chocolate

READY...STEADY...BAKE

- ♥ Lay greaseproof paper over a baking tray.
- ♥ Place a pan of water on the hob, add boiling water, then simmer gently.
- ♥ Put the dark chocolate into a bowl then place in the pan of simmering water, stirring until smooth.
- ♥ Repeat with the white chocolate, then remove both from the boiling water carefully.
- ♥ Gently pour the dark chocolate onto the greaseproof paper, smoothing with the back of a spoon into a rectangle (approximately 150mm x 210mm or A5 sized!).
- ♥ Drizzle two-thirds of the white chocolate in circular motions/ diagonal movements.
- ♥ Then sprinkle over the fruits and nuts and press down really gently. Finish with the remaining white chocolate then refrigerate to set.
- ♥ Leave the bark whole, cut into irregular shapes or simply break into pieces and serve - or place in a gift box for your loved ones to enjoy as a gift.

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Happy Baking!