

Trail Mix Bark Recipe

A DIY Gift Idea from The Peaceful Mom



Ingredients

6 squares chocolate almond bark

1 1/2 cups mixed nuts (we used unsalted walnuts, pecans, hazel nuts and almonds)

2 tablespoons dried cranberries (optional)

1/4 cup sweetened coconut flakes

Instructions

Place chocolate squares into a glass bowl and microwave for 45 seconds.

Remove bowl from microwave and stir for about 1 minute or until chocolate is smooth and liquid. (If stirring does not completely melt chocolate, return bowl to microwave for 30 seconds and stir again.)

Line an 8x8 baking pan with wax paper.

Pour melted chocolate into baking pan and spread it evenly. Chocolate should be about 1/4 inch thick.

Using a spoon press nuts and cranberries into the chocolate.

Sprinkle with coconut and use a spoon to lightly press coconut flakes into the chocolate.

Refrigerate for 30 minutes to 1 hour or until chocolate is completely firm.

Break into large chunks and package in a tin lined with wax paper or food safe tissue paper. Trail Mix Bark can be stored in the refrigerator for up to two weeks.