

# Cherry & Pistachio Chocolate Bark

Grab this bark to satisfy your sweet tooth or place it in a bag with a bow for a tasty homemade hostess gift!

Servings: 6

6 ounces quality White Chocolate Chips  
12 ounces quality Dark Chocolate  
1 Tablespoon More Than Olives Blood Orange Olive Oil  
½ cup Pistachios, roasted & salted, rough chopped  
½ cup Dried Cherries  
(Optional- Sea Salt or flavored Salt)

Prepare 1 baking sheet by lining it with a piece of parchment paper.

Melt the 2 chocolates separately in heatproof bowls set over a pan of simmering water.

When the dark chocolate is melted add the More Than Olives Blood Orange Olive Oil and stir until blended into the chocolate.

Pour the melted dark chocolate onto the center of the parchment paper and spread to form somewhat of a rectangle, trying to keep an even depth. Roughly ¼” thick. Sprinkle ⅔’s of the chopped pistachios and cherries evenly across the dark chocolate.

Using a spoon, drizzle the melted white chocolate atop the dark chocolate in a decorative pattern. Sprinkle the remaining nuts and cherries. If desired, finish with a light sprinkling of sea salt or flavored salt.

Let the bark set to cool and harden, or if you need some quickly set, place in the refrigerator. When the bark has hardened, break the bark into roughly 1 by 3-inch pieces. Store in a container with a lid.

Serve at room temperature and enjoy!

