

Dark Chocolate Almond Bark

16 oz. dark chocolate

1¼ cup raw almonds



1. Line a 9-inch, square baking pan with aluminum foil, overlapping the edges of the pan.
2. In a medium skillet over medium heat, toast almonds until they become fragrant and have some brown spots, shaking the pan every few minutes to prevent burning, about 8 minutes.
3. Melt chocolate in a heatproof bowl over simmering water. When chocolate has melted, stir in 1 cup of the toasted almonds, reserving the rest. Pour melted chocolate and almond mixture into prepared pan and smooth with a spatula.
4. Sprinkle the top of the chocolate with the remaining almonds. Set aside until firm, about 1½ to 2 hours.
5. After chocolate is firm, lift out of pan and break into pieces.
6. Store at room temperature.

Makes about 1 pound of candy



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