

Holiday Chocolate Bark

1 package [Enjoy Life Chocolate Chips](#) or your favorite GF/CF/Vegan dark chocolate, finely chopped

For Fruit & Nut Holiday Chocolate Bark

Pepitas
Chopped Almonds
Dried cranberries & cherries
Sea Salt

For Salted Caramel Pretzel Holiday Chocolate Bark (not Dairy Free or Vegan)

Crushed [Glutino Pretzels](#)
Caramel Sauce or Cajeta
Sea Salt

Line a cookie sheet with parchment paper.

Place the chocolate bits into a microwave proof bowl. Heat in the microwave 1 1/2 minutes on medium high power. Remove and stir--they will not be fully melted yet. Place the chocolate back in the microwave and heat at full strength in 30 second intervals. Be sure to stir between each heating--the chocolate will continue to melt as you stir. You want to heat the chocolate just until it melts and is pourable and no more than that. (Alternatively, you can heat the chocolate in the top of a double boiler. The water in the bottom half should be heated to below a simmer so keep the burner on medium low.)

Pour the chocolate onto the parchment and spread to the thickness and shape you desire. Sprinkle with toppings and a little bit of salt. Place the candy in the refrigerator to cool--about 30-45 minutes. Remove and cut into squares with a heavy, sharp knife.

The candy will keep about a week in an airtight container--if it lasts that long.