

## Ancho chili-cinnamon chocolate bark

### Ingredients

- 1 tablespoon ancho chili powder
- ¼ teaspoon ground fennel
- ½ teaspoon ground cloves
- 1 teaspoon ground cinnamon
- ⅔ cup almonds, chopped
- ⅓ cup cashews, chopped
- ⅓ cup pistachio meat, chopped
- ½ cup dried dark cherries or cranberries
- 12 ounces dark, bittersweet chocolate, cut into pieces
- 2 tablespoons coconut oil
- ½ teaspoon sea salt



### Nutritional information

Serves 20

\$8.26 total/\$0.41 per serving

Calories per serving: 246

### Directions

- Mix chili powder, fennel, cloves and cinnamon in a small bowl.
- Preheat oven to 350 degrees and line a 13-inch by 9½-inch baking sheet with parchment paper.
- Scatter nuts over parchment paper and toast for 5-8 minutes, stirring nuts at 4 minute mark.
- Melt chocolate with coconut oil in a double boiler and mix well.
- Remove nuts from oven, reserving 1/3 of toasted nuts in a separate bowl.
- Scatter dark cherries around nuts on baking sheet, then pour melted chocolate on top.
- Scatter remaining nuts on top of chocolate, then sprinkle sea salt on top.
- Refrigerate bark for 45 minutes or until set, then break into pieces and enjoy!