

DARK CHOCOLATE BARK

You won't believe how easy this batch of sweet-toothed graham-cracker bark is to make! A family favorite, it's the perfect homemade holiday gift—so, go on now and bake your heart out.

Prepared in 15 minutes or less plus two hours to refrigerate.

- ➡ 2 sticks unsalted sweet butter, softened to room temperature
- ➡ ¼ cup packed light brown sugar
- ➡ ¼ cup granulated sugar
- ➡ 1 tsp vanilla extract
- ➡ 2 cups dark chocolate morsels
- ➡ 1 package plain graham crackers
- ➡ 1 cup macadamia nuts or pecans
- ➡ ½ cup dried cranberries or dried cherries or candied ginger bits
- ➡ 1 cup mini white marshmallows

Preheat oven to 350°F.

Line an edged cookie sheet with aluminum foil. Place a single layer of graham crackers atop foil. Set aside.

Over a double-boiler on medium heat, melt the butter. Add vanilla extract then gently stir in the sugars until combined. Allow mixture to boil then reduce heat and gently boil for 3 minutes. Remove pan from heat.

Pour butter mixture over graham crackers and spread with a spatula to evenly cover all the graham crackers.

Bake for 10 minutes then remove cookie sheet from oven and allow to rest for 2 minutes.

Next, layer graham crackers with dark chocolate morsels, macadamia nuts, dried fruit of choice and mini marshmallows. Gently press ingredients down onto graham crackers with the back of the spatula. Sprinkle with extra dark chocolate morsels.

Return cookie sheet back into the oven and bake bark for 1 minute. Cool bark to room temperature then refrigerate for two hours.

Peel chilled bark from foil before breaking into large uneven pieces. Serve immediately with espresso.

Optional: Wrap in cellophane bags tied with festive ribbon or decorative tins and keep on hand as a parting gift or gourmet hostess gift. Yields one pound.

