

Sweetheart Chocolate Bark

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

butter as needed
1/2 to 1 cup blanched almonds (according to your taste)
1/4 teaspoon salt
1/2 to 1 cup dried cranberries (again, to taste)
1/3 pound milk chocolate
1/3 pound dark chocolate
1/3 pound white chocolate

Instructions:

Butter a cookie sheet. Place the almonds on it, and toast them in a preheated 350-degree oven for 8 minutes. Toss the almonds around on the sheet, sprinkle the salt on them, and toast for an additional 2 minutes.

Remove the nuts from the oven, and put them on a paper towel to drain and cool. When they are cool, sprinkle them on a parchment- or silicone-covered cookie sheet. Sprinkle the cranberries on as well.

In each of three separate double-boiler pans (or their equivalent), boil an inch or two of water. While the water is coming to a boil, separately chop the milk, dark, and white chocolate into fairly uniform pieces. Place each chocolate in a pan on the top of one double boiler, turn off the heat below the boiled water, and stir the chocolates as they melt.

When the chocolates have melted, place alternating teaspoonsful of each on top of the cranberries and almonds. Swirl or splatter them together to make a pleasing pattern. Set the chocolate aside to cool and harden. (Do not refrigerate it.) This is best when eaten within 48 hours.

Makes 16 large or 32 small pieces of bark.