

Easter Chocolate Bark

Rating ★★★★★

Serves: 30
Prep: 15 mins
(+ 1 hour freezing)



Dietary: VEG, GF, EF
Allergens: Nuts, Dairy
Age group: 24 months+
Mealtime: Easter treats
Difficulty level: Beginner

Easter Chocolate Bark



Vegetarian



Gluten Free



Egg Free

Ingredients

- $\frac{3}{4}$ cup (120g) dried blueberries
- $\frac{3}{4}$ cup (45g) coconut flakes
- $\frac{1}{2}$ cup (75g) roasted almonds
- $\frac{1}{2}$ cup (70g) macadamias
- $\frac{1}{2}$ cup (15g) mango crisps (freeze-dried)
- $\frac{1}{4}$ cup (30g) goji berries
- 400g dark chocolate (>70%)
- 2 tbsp (40ml) coconut oil
- Pinch of sea salt

Optional topping:

- Mini carob Easter eggs

Method

1. Place blueberries, coconut flakes, almonds, macadamias, mango and goji berries in a baking dish (16x25cm) and mix using a spoon.
2. In a medium-sized saucepan, add the chocolate and coconut oil and allow to slowly melt over medium to low heat.
3. Take off the heat and pour chocolate mixture over the dried fruit and nut mix. Stir well. Top with carob Easter eggs (optional).
4. Place in the freezer and allow to set for one hour or until firm.
5. Remove from the freezer and stand at room temperature for 5-10 mins to soften slightly. Use a sharp knife to cut into 24 pieces.

Storing leftovers: Store in an airtight container in the fridge for up to 3-4 days or freeze for up to 4 months.

Tips

- ✓ **For dairy-free version:** Swap dark chocolate with a vegan dark chocolate.
- ✓ **For nut-free version:** Swap nuts for seeds of choice.
- ✓ **Easy ingredient swaps:** Swap nuts for nuts of choice. Swap dried fruit for dried fruit of choice.
- ✓ **Additional boosters:** Boost by adding chia seeds to the nut mix.