



CRANBERRY-PISTACHIO BARK

INGREDIENTS

- 4 (4-oz.) white chocolate baking bars
- 1/2 cup plus 2 Tbsp. lightly salted shelled pistachios, coarsely chopped
- 1/2 cup plus 2 Tbsp. dried cranberries
- Coarse white decorating sugar, for sprinkling on top

PREP TIME

50 minutes

BAKE TIME

none

INSTRUCTIONS

- 1 Line a rimmed baking sheet with parchment paper; set aside.
- 2 In a microwave-safe bowl, melt the white chocolate baking bars in 30-second intervals in the microwave, stirring after each interval, until chocolate is melted—be careful not to overheat! Stir until chocolate is smooth and creamy.
- 3 Stir in 1/2 cup each of the pistachios and dried cranberries into the melted chocolate (save the rest for sprinkling on top).
- 4 Spread mixture evenly, about 1/4" thick, onto your prepared baking sheet. Sprinkle the remaining 2 Tbsp. of pistachios and cranberries on top, pressing into the chocolate slightly. Lightly sprinkle coarse white decorating sugar over the bark.
- 5 Refrigerate until set, about 30-40 minutes, then break the bark into pieces. Store in refrigerator in airtight container until ready to serve.

MARY & MARTHA