

# Double Chocolate Cranberry Almond Bark

## Ingredients:

2 cups milk chocolate chips (or one 16 oz. tray of chocolate candy melt)  
2 cups white chocolate chips (or one 16 oz tray of white candy melt)  
1 tsp. cinnamon  
1/4 cup each: dried cranberries, pumpkin seeds and roasted salted almonds

## Directions:

- Line a baking sheet with parchment paper.
- Melt milk chocolate according to package directions.
- Spread melted chocolate into a thin layer on pan, using a spatula.(don't bother trying to fill entire pan)
- Set pan in fridge about 5 min to begin to harden the chocolate.
- While pan is in fridge, melt the white chocolate according to package directions.
- Stir the cinnamon into the white chocolate.
- Pull pan from fridge and pour white chocolate over milk chocolate layer. Use a spatula to spread.
- Working quickly before white chocolate layer sets, sprinkle the cranberries, pumpkin seeds, and almonds over the chocolate.
- Use a spatula to gently press them into the chocolate.
- Put pan in fridge approx. 5 min or until it is hardened.
- Break into pieces.
- Package for gifts or start nibbling on it!