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<http://wp.me/pGgB6-18>

Dark and White Chocolate Pomegranate Bark

(Gluten-Free, Dairy, Kid-Friendly)

Ingredients:

- 1 cup pomegranate seeds, divided
- 12 ounces (2 cups) dark chocolate chips (70% cocoa)
- 12 ounces (2 cups) white chocolate chips

Method:

1. Line large baking sheet with parchment paper or wax paper.
2. Place dark chocolate chips in large microwave-safe bowl. Use half power (such as 5 out of 10) and heat 2 minutes. Stir thoroughly. If not melted, heat again at half power for 30 seconds at a time, stirring after each time. It's fine if there are a few lumps left; stir warm chocolate vigorously and the remaining lumps will melt. Pour 1/2 cup pomegranate seeds into dark chocolate, and stir to combine.
3. Pour mixture onto lined baking sheet. Place small layer of wax paper on top of chocolate, and press chocolate into a thin, even layer, about 1/4-inch thick. Refrigerate for 30 minutes, until chocolate is firm.
4. After dark chocolate has cooled, melt white chocolate. Place white chocolate chips in microwave-safe bowl. Use half power (such as 5 out of 10) and heat 2 minutes. Stir thoroughly. If not melted, heat again at half power for 30 seconds at a time, stirring after each time. It's fine if there are a few lumps left; stir vigorously and the remaining lumps will melt. Pour 1/2 cup pomegranate seeds into white chocolate, and stir to combine.
5. Pour white chocolate mixture on top of cooled dark chocolate mixture. Place small layer of wax paper on top of white chocolate, and press into a thin, even layer, about 1/4-inch thick. Refrigerate for 30 minutes, until chocolate is firm.
6. Break or cut into pieces for serving. Because the chocolate bark contains fresh fruit, store it in the refrigerator and consume it within a week.

Serves 10