

Fruit and Nut Chocolate Chunks

I have made these chunky nut and chocolate bars for years. They are easy to make, no cooking is required and since they make a healthy snack they are not just for Christmas. They look great on the cookie platter and make a nice gift. This is also a fun project to do with children. Everybody loves to lick the bowl at the end. Choose whatever is your favorite to put into these crunchy chunks. Last year I added pistachio nuts, raisins, dried cranberries and candied orange peel. For my latest batch I used mixed nuts, dried figs, raisins, and crystallized ginger. The sky is the limit. I always roast the nuts unless I use pistachios.

Ingredients:

1 ¼ lb. good-quality chocolate (I use bittersweet)
1 cup of dried fruits (cranberries, cherries, raisins, figs, or and apricots)
1 cup of mixed nuts (cashews, walnuts, almonds, hazelnuts or pistachios)
1TBS candied ginger or orange peel
A pinch of sea salt

Directions:

Line bottom and sides of a 9 x 11" baking dish with foil or parchment paper leaving several inches of overhang, spray with with oil.
Roast the nuts at 350 degree for about 8 minutes.
Roughly chop chocolate and place on top of a double boiler or set a metal bowl over a saucepan of barely simmering water, steering occasionally until smooth.
Coarsely chop the nuts and fruits, dice the ginger.
Remove chocolate from heat and stir in fruits, nuts, ginger and a the pinch of salt. Spread the mixture out in an even layer. Let it cool down and set in the refrigerator for about an hour or overnight .
Lift candy in foil from pan using overhang and transfer to a cutting board. Peel off foil and cut candy with a heavy knife into small pieces. The bars keeps wrapped in foil or in a closed container for two weeks.

Guten Appetit
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