



**From the Kitchen
of
Executive Chef
Jessica VanRoo**

Dark Chocolate Blueberry Bark

Makes a 9" x 13" sheet pan

Ingredients

- 2 cups dark chocolate chips
- 1/2 cup dried or freeze-dried blueberries
- 1 tablespoon chia seeds
- 2 tablespoons pumpkin seeds
- 1/4 cup sliced almonds
- 1/2 tsp. flaked sea salt (optional)

1. Line your baking sheet with parchment paper, and set it aside.
2. Melt your chocolate on a double boiler or in the microwave in 45-second intervals
3. Spread the chocolate over the parchment paper. It should fill the whole 9" x 13" pan. If you use something larger, spread the chocolate to 1/4" thick. Top the spread chocolate with blueberries, chia seeds, pumpkin seeds, almonds and sea salt.
4. Allow the chocolate to firm up at room temperature, or you can refrigerate it for about 30 minutes.
5. Break bark into desired size pieces, or cut with a knife.