

Chocolate Cherry Pecan Bark

These ingredients are cobbled together from items that I wanted to use up from the fridge and cupboard, so modify this free-form recipe as the whim moves you.

Ingredients

- 1 C pecans (chopped)
- 14 oz jar (400g) of maraschino cherries, strained to divide into liquid (reserving 1T) and cherries (chopped)
- ¼ C heavy whipping cream
- 1 T dark brown sugar
- 8 oz bittersweet baker's chocolate (chopped)
- ¼ t real vanilla extract
- flake salt to taste (~2 pinches)

Directions

- Roast the chopped pecans for a few minutes (325° F, ~160° C)... or use however much has been just sitting around in the bag.
- Strain the liquid from a bottle of maraschino cherries into a cup.
- Rinse, pat dry, and chop up the cherries.
- Heat the cream, dissolving the dark brown sugar (so it is not grainy).
- Pour this chocolate cream over the chopped up bittersweet baker's chocolate and stir til blended.
- Stir in the nuts and cherry liquid and vanilla.
- Spread onto parchment paper.
- Sprinkle and spread the chopped cherries, patting into the surface.
- Sprinkle the flake salt
- Chill in the fridge til set.