Dark Chocolate Vegan Nut Bark

*Easy and delicious, this dark chocolate vegan nut bark can
satisfy your sweet cravings in a healthy way.*

8 oz (1 cup) couverture Semisweet chocolate, chopped into chunks

1 tbsp coconut oil

Assorted nuts of your choice: walnuts, peanuts, hazelnuts, slivered almonds, pepitas. You can also add dried berries or fruit (cherries, cranberries, apricots) if you'd like.

In a microwave-safe bowl at 30 second increments, melt the semissweet couverture chocolate with the coconut oil.

Stir until chocolate and coconut oil is completely melted and combined.

Pour in your choice of nut inclusions and/or fruit. Stir to completely coat with the melted chocolate.

Cover a tray with parchment paper.

Spread chocolate mixture evenly on tray using a spatula.

Let set at room temperature for at least 2 hours (if you're in a rush, put in the fridge or freezer to cool). Once firm, break into chunks.