

toasted almond & cherry chocolate bark

pictured on page 196

Prep 20 minutes plus chilling

Makes about 1½ pounds

¾ cup natural almonds, toasted and chopped

¾ cup dried tart cherries

12 ounces semisweet chocolate, chopped

8 ounces white chocolate, chopped

1. In small bowl, combine almonds and cherries; set aside.

2. In 2-quart saucepan, melt semisweet chocolate over low heat, stirring. In 1-quart saucepan, melt white chocolate over low heat, stirring. Remove saucepans from heat.

3. Stir half of almond mixture into semisweet chocolate. On large cookie sheet, spread semisweet-chocolate mixture to about ¼-inch thickness. Drop white chocolate by tablespoons

onto semisweet-chocolate mixture. With tip of knife, swirl chocolates together for marbled look. Sprinkle with remaining almond mixture.

4. Refrigerate 1 hour or until firm. Break bark into pieces. Store in refrigerator up to 1 month.

» Each ounce: About 155 calories, 2 g protein, 18 g carbohydrate, 10 g total fat (5 g saturated), 2 g fiber, 3 mg cholesterol, 10 mg sodium.