

DARK CHOCOLATE GRANOLA BARK

A fun and easy dessert to bring to any last-minute function! This is a perfect recipe for Snoqualmie Falls Lodge Granola and your favorite snack mix... or just about anything sweet and salty that you think would pair well with your favorite chocolate!!



INGREDIENTS

- 1/2 c. butter, melted
- 1/4 c. packed brown sugar
- 1/2 tsp. fine sea salt
- 1/4 tsp. ground ginger
- 1/8 tsp. cayenne pepper
- 3 c. Snack Mix of your choice
- 2 c. Snoqualmie Falls Lodge Honey Oat Granola
- 2 tbs. sesame seeds
- 2 c. melted dark chocolate
- 1 1/2 c. roasted and salted cashews
- 1 c. chopped dried apricots
- 1 c. dried cranberries
- Flaky sea salt, for garnish

INSTRUCTIONS

- 1.** Heat oven to 250°F. Line a rimmed 17x12" baking sheet with parchment paper.
- 2.** In a small bowl, mix together melted butter, brown sugar, syrup, salt, ginger, and cayenne until combined.
- 3.** Place cereal in a large bowl and pour over the butter mixture. Stir to coat well.
- 4.** Add your Granola, Snack Mix, and or desired seeds; mix gently to combine. Spread over the prepared baking sheet and bake for 1 hour, stirring every 15 minutes. Cool completely, for about 30 minutes, then carefully loosen from parchment paper and break into pieces.
- 5.** Melt your dark chocolate to use for the base of the bark. You can do this by placing it in a microwave-safe bowl and melting it in very short increments (however it is easy to burn the chocolate this way). We recommend putting the chocolate in a bowl over a pan of boiling water. This will melt it evenly and if you keep stirring it the whole time, it shouldn't burn.
- 6.** Line the baking sheet with new parchment paper and pour over melted dark chocolate. Sprinkle with snack mix, cashews, apricots, and cranberries, and refrigerate until firm, (approximately 1 hour).
- 7.** Sprinkle with sea salt and serve. (Store in an airtight container.)