

Cherry Chocolate Bark

This candy is a fun gift or a delicious after-dinner treat.

2 tablespoons butter
1/4 cup brown sugar
3/4 cup pecan pieces
Pinch of nutmeg
Pinch of cinnamon
1 cup dried cherries, chopped
8 ounces semisweet or milk chocolate, cut into pieces
8 ounces white chocolate, cut into pieces

Melt butter in a large skillet. Add brown sugar; stir until the sugar dissolves and is bubbly. Add pecans. Season pecans with nutmeg and cinnamon. Continue to cook, stirring constantly, until the sugar starts to caramelize and coats pecans evenly. Cook for about 4 minutes. Remove pan from heat; spread pecans over a parchment-lined baking sheet. Bake in a preheated 400-degree oven for about 6 minutes. Remove from oven; let pecans cool completely. Break pecans into small pieces; set aside. Chop cherries; set aside.

Prepare a pan for the melted chocolate by covering a large baking sheet or other flat surface (that fits in your refrigerator) with wax paper or parchment paper. In a small saucepan over low heat, melt the semisweet chocolate. Stir chocolate while it is melting; do not allow it to burn or get hard in bottom of pan. Pour melted chocolate in prepared pan. Using a metal spatula or knife, quickly spread chocolate into a rectangle, about 14 x 8 inches or about 1/8-inch thick. Put in refrigerator; chill about 20 minutes.

Melt white chocolate in small saucepan, being careful that it does not burn in the bottom; stir constantly. Remove pan with semisweet chocolate from the refrigerator. Pour melted white chocolate over semisweet chocolate layer. Quickly spread white chocolate to cover semisweet chocolate layer, using a metal spatula or knife. Sprinkle pecans and cherries evenly over chocolate. Use a flat metal spatula to press cherries and pecans into chocolate. Chill in refrigerator several hours or overnight. Break into irregular pieces. Store in a cool place in an airtight container.

Makes 36 medium pieces.