



# White Chocolate-Cherry Bark

Makes 16 servings

## Ingredients

2 tablespoons sliced almonds  
1/3 cup dried cherries, chopped

1 ounce small salted pretzel sticks, broken into 1/4-inch pieces (about 2/3 cup)  
1 (12-ounce) package premium white chocolate chips

## Instructions

Place almonds in a skillet over high heat. Cook 2 minutes or until lightly browned, stirring frequently. Remove from heat. Combine almonds, cherries and pretzels in a bowl. Set aside half of mixture.

Place chocolate in a 1-quart glass measure. Microwave on high 1 1/2 minutes or until chocolate melts, stirring every

30 seconds. Add chocolate to bowl with pretzel mixture; stir well. Spread chocolate mixture evenly into a 12 x 7 inch rectangle on a jelly-roll pan lined with parchment paper. Sprinkle remaining pretzel mixture evenly over chocolate, pressing lightly to adhere. Freeze 10 minutes. Break into 16 pieces.

## Nutrition Facts

Serving size: 1 piece: Calories 137; Fat 7.2 g; Sat fat 4.2 g; Mono fat 2.2 g; Poly fat 0.3 g; Protein 1.6 g; Carbohydrate 16.8 g; Fiber 0.5 g; Cholesterol 4 mg; Iron 0.2 mg; Sodium 49 mg; Calcium 48 mg

Recipe Courtesy of [www.myrecipes.com](http://www.myrecipes.com)

