

Dark Chocolate Almond Bark

2 1/2 cups dark non-dairy chocolate chips
1 1/2 cup raw unsalted almonds, chopped
pinch of sea salt

Preheat the oven to 375 degrees, place the chopped almonds on a baking sheet and roast for 8-12 minutes. Remove from the oven half-way to stir and return to the oven and continue baking until lightly brown.

Bring an inch or two of water in a pot to a simmer on the stove. Place a medium mixing bowl on top of the simmer pot of water, add the chocolate chips and stir until melted. Remove from the heat and add the toasted almonds and a sprinkle of sea salt.

Spread the melted chocolate over a piece of parchment paper until it is about 1/4 inch thick. Transfer it to the freezer for about 20 minutes then remove and break into pieces.

