

**Candied Orange Ginger Bark**

Irresistable and colourful pieces of dark chocolate bark are perfect as a gift or holiday treat!

Ingredients:

1 and ½ lbs. dark chocolate, chopped

2/3 c. pistachio nuts, coarsely chopped

1/3 c. crystallized ginger, finely chopped

1/3 c. dried cranberries

Candied Orange:

1 orange

2 and ½ c. granulated sugar

Cut orange in half from stem to blossom end. Place, cut side down, on work surface and cut crosswise into ¼" or thinner half moons. Place orange slices in medium sized saucepan and cover with cold water. Bring to a gentle boil over medium heat. Let boil 5-7 minutes, drain and cover with cold water again, repeating process. Set drained orange slices aside.

In the same saucepan, stir 2 c. sugar with 2 c. water over medium heat until sugar is dissolved. Add orange slices and reduce heat to low. Simmer for 45 minutes. Using a slotted spoon, transfer slices to a rack over a parchment paper lined baking sheet. Let dry for 12 hours or up to 24 hours. Dredge slices in remaining ½ c. sugar, pressing to coat. Cut each slice into 3 triangles and set aside.

In heatproof bowl over saucepan of hot, not boiling, water, melt chocolate. Mix together pistachios, crystallized ginger and dried cranberries. Stir half of the pistachio mixture in with the melted chocolate. Scrape chocolate mixture into a 13 x 9 inch parchment paper lined cake pan. Smooth top and then sprinkle evenly with remaining pistachio mixture. Arrange candied orange slices on top. With a spoon, scrape out any leftover melted chocolate and drizzle over orange slices. Refrigerate until firm, about 45 minutes. Cut in squares or break into pieces. Can be refrigerated in airtight container for up to 2 days.