Cadbury CLUB

「CADBURY RECIPE」

FESTIVE FRUIT AND NUT CHOCOLATE BARK

15 MINUTES 12 SERVINGS



INGREDIENTS

⅔ **cup** raisins

⅔ **cup** dried apricots, cut into ½cm thick strips

⅔ **cup** toasted slivered almonds

⅓ **cup** pistachio nuts

225g CADBURY Baking Dark Chocolate Melts

2 tsp mixed spice

METHOD

1. **COMBINE** the fruit and nuts in a bowl. Remove and set aside ⅔ cup of the mixture.
2. **MELT** half of the chocolate in a bowl over simmering water. Remove from the heat, add the remaining chocolate and stir until smooth.
3. **FOLD** the melted chocolate and mixed spice into the fruit mixture. Spread into a lined 28cm × 18cm slice pan. Sprinkle with the reserved fruit mixture and press down gently. Chill for 30 minutes, or until firm. Cut into pieces and serve, or store in an airtight container and in the fridge.

THE COLOUR PURPLE IS A TRADE MARK USED UNDER LICENCE.

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