

Quicktreats Rosebud Bark

Preheat Oven to 350 degrees F
Prep Time 30 minutes

Ingredients

- 2 x 200g Quicktreats Rosebuds bags
- 3/4 cup Mixed Nuts, coarsely chopped
- 1/2 cup Unsweetened Coconut
- Optional Flaked Sea Salt (for top)

Instructions

1. Toast coarsely chopped nuts and coconut in a 350-degree F preheated oven for 9-10 minutes.
2. Meanwhile, in a double boiler on the stove at medium high heat, melt 2 bags of Quicktreats Rosebuds; stir until smooth.
3. Remove toasted nuts and coconut from oven.
4. Line 9"x13" pan with parchment paper and pour melted chocolate over paper. Spread chocolate out evenly with offset spatula and sprinkle coarsely chopped nuts then toasted coconut over chocolate. Top with flaked sea salt (if using) and let bark set at room temperature or in the refrigerator.
5. Break bark into chunks and enjoy.

Topping options:

Anything goes! Try broken pretzels, Quicktreats Cranberry Trail Mix, crushed candy canes or whatever nut, dried fruit and/or potato chip you like.

Drizzling bark with white or dark chocolate also makes for a elevated bark.

