**GREEN CHOCOLATE NUT BARK**

I came up with this after accidentally ordering white chocolate chips in bulk; turns out it was a good purchase! The only issue here will be trying not to eat the whole batch at once. For one cookie sheet of bark, you’ll need:

1 C. whole pecan halves, toasted (place on a cookie sheet with parchment or a silicone mat in a 350 oven for 8 minutes or till lightly brown and fragrant)

1 package (11 oz.) white chocolate chips – get the good ones

2 to 3 Tb. full plant cannabis butter (you can use CBD or plain butter too, if you don’t want to be high)

¼ tsp. salt

1 tsp. vanilla

1/2 C. dried sour cherries, chopped

Zest of one lemon

Maldon sea salt for sprinkling on the top

When your nuts are beautifully toasted, take them out of the oven and let cool a bit. In a double boiler melt the chips, and when they’re almost melted add the butter, salt, and vanilla. Stir till it’s all blended then add the chopped cherries. Pour this carefully over the toasted nuts, spreading out so all the nuts are covered and the chocolate is mostly smooth. The carefully sprinkle the Maldon salt over the top, and put the whole pan in the fridge. Let this cool and harden up – takes about an hour - then remove and either cut or break into appropriate pieces. SO GOOD and a fine way to get your cannabis!

Other combos: Milk chocolate, dried raspberries, and almonds, or dark chocolate, orange zest, and pistachios – have fun!!

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