



cara price

PEPPERMINT BARK

INGREDIENTS

for the cracker layer:

- 1-1/2 cups almond flour
- 2 tablespoons tapioca flour
- 2 tablespoons shredded coconut, unsweetened
- 3 tablespoons cold water
- 2 teaspoons olive oil or avocado oil
- 1/2 teaspoon salt

for the chocolate layer:

- 1-1/2 cups dark chocolate chips for the peppermint topping:
- 1 package pur peppermints

DIRECTIONS

preheat oven to 325. combine the almond flour, tapioca flour, shredded coconut & salt in a medium size bowl. working quickly, add in the oil & the water. stir well until it comes together into a ball.

place the dough ball on a large sheet of parchment paper (the size of a cookie sheet). place another sheet of parchment paper on top of the dough & use a rolling pin to spread the dough, making it very thin. this should basically be the size of an entire cookie sheet once you roll it out.

DIRECTIONS - CONTINUED

remove the top layer of parchment paper & transfer the layer with the dough on it, to a cookie sheet. bake the cracker 15 minutes, turning it half way through baking. turn off the oven & leave cracker in the oven for 10 more minutes. remove from oven & let cool 5 minutes.

while the cracker is cooling, melt chocolate chips in a double boiler. whisking occasionally.

while chocolate is melting, chop the peppermints into tiny pieces using a sharp knife.

once the chocolate is completely melted, pour it over the top of the cracker, spreading it all the way out to the very edges. sprinkle with chopped peppermints.

place the entire cookie sheet in the freezer for 20 minutes.

remove from the freezer & break into pieces. store in the refrigerator.

This will stay crunchy for up to a week so feel free to make it ahead!