

Hot Momma Chocolate Bark

HOT MOMMA CHOCOLATE

INGREDIENTS

- 12oz Dark Chocolate (70% cacao)
- 1 $\frac{1}{2}$ Tbsp Cocoa Powder
- 1 $\frac{1}{2}$ Tbsp Cinnamon
- 1 Tbsp Paprika
- 1 Tbsp Hot Momma Seasoning, mild or fiery
- $\frac{1}{2}$ Cup Crushed Nuts and/or Diced Dried Fruit (optional)
- $\frac{1}{2}$ tsp Crushed Red Pepper Flakes for garnish

DIRECTIONS

Line an 8×11 baking sheet with parchment paper. In a double-boiler, combine all ingredients except red pepper flakes. Cook on low and stir until chocolate is completely melted and the mixture is smooth. If using nuts or fruits, save a few for garnish. Pour chocolate onto baking sheet. Spread out evenly. Sprinkle nuts, fruit, and pepper flakes. Allow to cool completely in refrigerator or freezer. Break into pieces and store in an airtight container. Salsalénté!