



Fruit and Nut Chocolates

These delightful chocolate gems are almost too pretty to eat...almost! Fruit and Nut Chocolates are delicious any time of the year, but make an especially decadent treat during the holidays.

Ingredients

1/2 cup dried fruit (I used about 1/3 cup dried cranberries.

The rest was candied ginger.)

8 ounces bittersweet chocolate

1/2 cup nuts (I used half pistachio, half cashew.)

Instructions

Line two baking sheets with parchment paper or silicone baking mats. Set aside.

Cut ginger into bite sized pieces. Set aside.

Chop the chocolate into small pieces and place in a medium bowl.

Heat chocolate in the microwave for 25 seconds, mix very well, then microwave for another 15 seconds. Continue heating chocolate in 15 second intervals then mixing well, until melted. Do not overheat.

Drop a teaspoon of melted chocolate onto the lined baking sheet. Repeat with remaining chocolate.

Cover chocolate with fruit and nuts.

Place tray in freezer for about 5 minutes or until chocolate is set.

Remove tray from freezer, then separate chocolates from parchment paper or silicone backing mat.

Store in an airtight container and refrigerate until ready to serve. Enjoy!