



HORCHATA WHITE CHOCOLATE BARK

with Almonds and Cinnamon

Ingredients

- 12 ounces white chocolate or use chips, roughly chopped
- 2 Tbsp. almond butter
- 1 tsp. vanilla extract
- 1/2 tsp. ground cinnamon
- 1/4 cup raw almonds finely chopped by hand or pulsed in a food processor
- Pinch of sea salt

Directions

1. Line a baking sheet with parchment paper and clear a space for it in your fridge or freezer.
2. Melt the white chocolate either in a double boiler or in the microwave (use 20 second intervals and stir after each one; about 2 minutes total).
3. Pour 3/4 of the melted chocolate onto the parchment paper and spread with a spatula to form an even rectangle.
4. Quickly, before it has a chance to harden, stir the almond butter, vanilla, and cinnamon into the bowl with the remaining white chocolate.
5. Using your fingers, scatter small chunks of the almond butter mixture on top of the white chocolate rectangle. You can take a spatula to mix and flatten the almond mixture slightly, but don't stress if it's a bit chunky. Sprinkle the chopped almonds over the top, along with a pinch of sea salt.
6. Transfer the bark to the fridge or freezer until the chocolate has hardened, about 2 hours for fridge, 20 minutes for freezer.
7. Break into rustic chunks and store in an airtight container in the fridge until ready to eat.

