

Raw chocolate bark with pomegranate & pistachios

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Love white chocolate? Try this raw chocolate bark with pomegranate & pistachio nuts.

Ingredients

- 1 ½ cup raw [cacao](#) butter, roughly chopped
- ¾ cup extra-virgin coconut oil
- ½ cup coconut sugar
- 2 tsp vanilla extract
- 2 tbsp freeze-dried pomegranate
- 2 tbsp pistachios, roughly chopped
- Pinch sea salt

METHOD

Melt cacao butter over medium-low heat, stirring frequently. Mix in coconut oil until both are uniform in texture. Add in sugar and vanilla and whisk until sugar is dissolved.

Pour onto baking paper-lined tray and gently shake until chocolate is evenly spread (or use a spoon).

Sprinkle pomegranate, pistachio and salt over the top while chocolate is still wet.

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Chill in freezer until set, this should only take 10 to 15 minutes. Store in an airtight container in the freezer until ready to eat/serve.

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