



*wildly delicious & naturally nutritious*

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## GroWild's Granola Butter Bark

**Prep time:** 10 mins

**Cook time:** 10 mins, and cooling time of 2-12 hours

**Level:** Easy, can make ahead of time

**Serves:** Makes enough bark to cover the bottom of a 9x13 pan

### Ingredients

- 1 cup GroWild Almond Date Delight Granola
- $\frac{3}{4}$  cup semi-sweet chocolate chips
- $\frac{1}{4}$  cup all natural nut butter (almond or peanut), softened in microwave for about 30-40 seconds

### Directions

Heat the  $\frac{3}{4}$  cup chocolate chips over low heat, or a double boiler, to melt until silky and smooth. Be careful to make sure you don't burn the chocolate. Stir often.

While chocolate is melting, mix the 1 cup GroWild Almond Date Delight Granola in a bowl with the  $\frac{1}{4}$  cup softened nut butter. Use a spatula to incorporate the two together as best you can. The two will combine much easier if you have softened your nut butter in the microwave.

Line a 9x13 dish with wax paper.

Pour the granola / nut butter mixture onto the wax paper and spread around as evenly as possible, while also breaking up any large clumps.

Once the chocolate is melted, drizzle that over the granola mixture in the dish. Pour the chocolate out as evenly as you can over all of the granola, being careful to keep everything on the wax paper. After you've gotten all of the chocolate out of the pan, mix the chocolate and granola mixture so that all granola is covered with some chocolate. The chocolate is the binding agent in this recipe. So, you want to make sure that you have it all mixed together. Spread the mixture out again, as even as possible, along the wax paper.

Take a new piece of wax paper, and press firmly down on top of the granola / chocolate mixture. Be careful not to rip the wax paper. Use your hands to flatten out the bark and make it as even as possible in the pan.

Cool the bark in the pan, in your refrigerator for at least 2 hours, and up to overnight. Once cool, remove the bark from the wax paper and either cut with a knife or break apart with your hands.

Keep chilled until ready to serve. Store all bark in an air tight container in the fridge. Will last in the refrigerator for 1 week.