



## Herbal Chocolate Bark

Lois served these delicious sweet and savory herbal chocolate barks at our display table at Missouri Botanical Garden on July 14. Lois used Moser Roth 70% dark chocolate from Aldi's and Chocolate, Chocolate, Chocolate's dark and milk chocolate.

### Orange Zest and Cloves Chocolate Bark

4.4 oz chocolate                      ½ t ground cloves

zest from 2 oranges                ½ t vanilla

3 T raw sugar

Melt the chocolate.

Combine other ingredients with chocolate.

Pour onto a foil lined cookie sheet to chill in the refrigerator.

Break into bark pieces.

Enjoy!

### Peppery Herb Chocolate Bark

4.4 oz chocolate                      ¼ t cayenne

¼ t thyme                                ¼ t crushed red pepper

¼ t oregano                              ¼ t black pepper

1/8 t garlic powder

Melt the chocolate.

Combine ¾ t of this pepper herb mixture with chocolate.

Pour onto a foil lined cookie sheet to chill in the refrigerator.

Break into bark pieces.

Enjoy!

### **Vanilla Dill Savory Chocolate Bark**

4.4 oz chocolate                      ¾ t dill weed  
½ t vanilla                              raw sugar

Melt the chocolate.

Stir in vanilla and dill weed.

Pour onto a foil lined cookie sheet.

Sprinkle top with raw sugar.

Chill in the refrigerator.

Break into bark pieces.

Enjoy!

### **Caraway Sea Salt Savory Chocolate Bark**

4.4 oz chocolate                      ¾ t caraway seed                      sea salt

Melt the chocolate.

Stir in caraway seed.

Pour onto a foil lined cookie sheet.

Sprinkle sea salt or other large ground salt on top.

Chill in the refrigerator.

Break into bark pieces.

Enjoy!

Webster Groves Herb Society