

Susan's Chocolate Bark

2 cups semi-sweet chocolate chips

1 cup chopped, toasted almonds

1 cup white chocolate chips

Melt semi-sweet chocolate in bowl, in microwave for 25 seconds; take out and stir.

Melt for another 25 seconds. Set aside.

Melt white chocolate chips in microwave for 25 seconds; take out and stir. Melt for another 15 seconds; take out and set aside.

Check semi-sweet mixture again, stirring to check for smoothness of chocolate.

If not all melted, microwave for another 15 seconds or so. When fully melted, add chopped nuts, stirring well.

Spread onto wax lined cookie sheet, spreading out as thin as possible.

Check and stir white chocolate mixture; microwave another 10 seconds or so if not fully melted. When smooth, drop/drizzle over top of dark chocolate on cookie sheet. Using a skewer, mix and swirl the two together.

Refrigerate until hard, then break into pieces. Enjoy!

Note: Be very careful not to over cook and burn the chocolate/white chips while melting.

The mixture will get very stiff and dull in color and will not be usable.