

# Date Nut Bark

## Ingredients

1 pound medjool dates, pitted  
2 cups salted peanuts  
1 cup dark chocolate chips



## Steps

1. Line a baking sheet pan with parchment paper. Using a food processor, blend the peanuts until you make peanut butter. The consistency can be what you'd like. If you want it more chunky, then stop the machine before it's too creamy. Set aside.
2. Using your fingers open each date at the slit and press it out flat onto the parchment paper. Do this with the remaining dates making a base layer whereby the dates are packed together tight but are in a single layer.
3. Spread the peanut butter on top of the flattened dates in an even layer. Place chocolate chips in a microwave safe bowl and heat for 30 seconds. Stir. Heat in 20 second increments, stirring each time, until the chocolate is melted. \*\*Be careful not to burn the chocolate!
4. Spread the chocolate onto the peanut butter in a nice, even layer. Place the sheet pan in the freezer for 10-15 minutes or until the chocolate is set. Cut into chunks and store in an airtight container in the refrigerator.