

# RECIPE



## White Chocolate Pistachio Bark

### Ingredients

- 1 pound good white chocolate (not chips as they don't melt as well)
- 1¾ cups rice cereal (e.g., Rice Krispies)
- 1 cup toasted, salted pistachios

Break the chocolate into small, even pieces. Use a large microwavable container to melt the chocolate. Be sure to have the microwave power at 50% and heat the chocolate pieces at 40-second intervals. Stir with a spatula after each 40 seconds. Immediately add the rice cereal when the chocolate is fully melted. Using a spatula spread the mixture out on a piece of wax paper that's on a baking sheet. Sprinkle the pistachios all over the top. Put a piece of waxed paper on top of the pistachios and press in gently. Chill until firm, around 30 minutes. Break bark into 1½ to 2 inch pieces.