

## Dark Matcha Bark

### Chocolate Layer:

1 c dark chocolate chips  
1 T coconut oil

### Matcha Layer:

1/3 c white chocolate chips  
1 t coconut oil  
1/2 t matcha powder

### Optional toppings:

1 T dried cranberries, chopped finely  
1 T coconut shreds  
1 T finely chopped nuts  
1 T pumpkin seeds

Add ingredients for the chocolate layer into a small saucepan and heat slowly until melted, stirring often. Or place in a glass bowl and microwave for about 45 seconds or until melted. Once melted and smooth, spread out on a baking tray lined with parchment paper. You want it about 1/4 inch thick (it's hard to tell thickness so you can also aim for rectangle about 10"x8").

In another small bowl, melt white chocolate chips and coconut oil together until smooth, then stir in matcha powder until well combined. Be sure all the matcha is mixed in well. Drop or drizzle over the chocolate layer so that it's dispersed equally over the surface. It shouldn't cover the entire surface but just dot it.

Using a butter knife, start in a corner, drag your knife through the matcha drops to swirl the matcha layer into the chocolate layer. Swirl and blend as much as you want for the look you want. If using toppings, sprinkle with your chosen toppings. Freeze for about 10 minutes or until solid. Break into pieces, and serve or store in the fridge.