

## Kiawe Salted Dark Chocolate Bark



### **Ingredients:**

- 8 oz dark chocolate (70%+)
- 1/4 cup chopped roasted macadamia nuts
- 1 tbsp dried coconut flakes
- 1/2 tsp Kiawe Smoked Sea Salt

### **Instructions:**

1. Melt chocolate in a double boiler or microwave in 30-sec bursts.
2. Spread onto parchment in a thin layer.
3. Sprinkle with nuts, coconut, and Kiawe salt.
4. Chill until set, then break into pieces.

*A smoky-sweet surprise—think Hawaiian campfire s'mores for grown-ups.*