



[Egnog Bark](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 minutes

Cook time: 10 Minutes, plus 1 hour refrigeration

Ingredients:

- 12oz Vanilla Almond Bark
- 8oz White Chocolate
- 1 cup Pecans, finely copped
- 1 cup Dried Cranberries, divided
- 1 tsp Nutmeg
- ½ tsp Cinnamon
- ½ Pecan Halves

Directions:

- Line a 13×9 pan with parchment paper. Set aside.
 - Melt the almond bark and white chocolate together in a microwave safe bowl, 50% power for 2 minutes then 30 second increments on high stirring after each microwaving until melted and smooth.
 - Remove smooth bark mixture from the microwave, add chopped Pecans and ¾ cup of the dried cranberries. Stir to combine.
 - Pour the mixture into the prepared 13×9 inch pan lined with parchment paper.
 - Sprinkle egnog bark with the remaining cranberries and ½ Cup of Pecan halves.
 - Refrigerate at least one hour.
 - Remove egnog bark from the pan and then break or cut into desired sized pieces.
 - Store in an air tight container in the refrigerator.
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- Makes 40 servings Egnog Bark

If you are wondering what [Almond Bark](#) is, you can see (and buy) [Almond Bark](#) either [here](#) or [here](#).

