

# Candied Bacon Chocolate Bark

## Ingredients:

- 6 pieces of good quality bacon
- 1 egg white
- 1/2 teaspoon of vanilla
- 1/2 cup of white sugar (or Splenda)
- 5 graham crackers (5 long or 10 squares)
- 500 grams (2 packages) of dark chocolate chips (or semi sweet or milk chocolate)
- 1/3 cup of roasted peanuts (substitute for other nuts or leave out all together if necessary)
- sea salt

## Directions:

Preheat oven to 300 degrees.

Cook the bacon until crispy. Drain well on a paper towel. Crumble into small pieces.

In a small bowl beat the egg white by hand until fluffy. Add the bacon pieces and coat well with the beaten egg. Add the vanilla and sugar and mix well. Spread the bacon mixture onto a baking sheet lined with a silicone baking pad or tin foil that has been sprayed with baking spray. Place in the oven and bake for 20 minutes, tossing half way through.

Remove the bacon from the oven and allow to cool.

While the bacon is cooling melt the chocolate chips in a heat proof bowl over a pot of simmering water. While the chocolate is melting break your graham crackers into small bite sized pieces.

Once the chocolate is completely melted and smooth remove from heat and stir in the peanuts, graham crackers and about 2/3 of the candied bacon. Mix well and then spread onto a baking sheet lined in foil or parchment paper.

Before the chocolate sets sprinkle with the remaining candied bacon and grind a little bit of sea (or other coarse) salt on top.

Place in the fridge or freezer until completely set (about 4 hours in the fridge or an hour in the freezer). You can also leave overnight. Remove from the fridge or freezer and gently break the bark into suitable sized pieces.

Store in the fridge for up to a week. This bark also freezes very well.