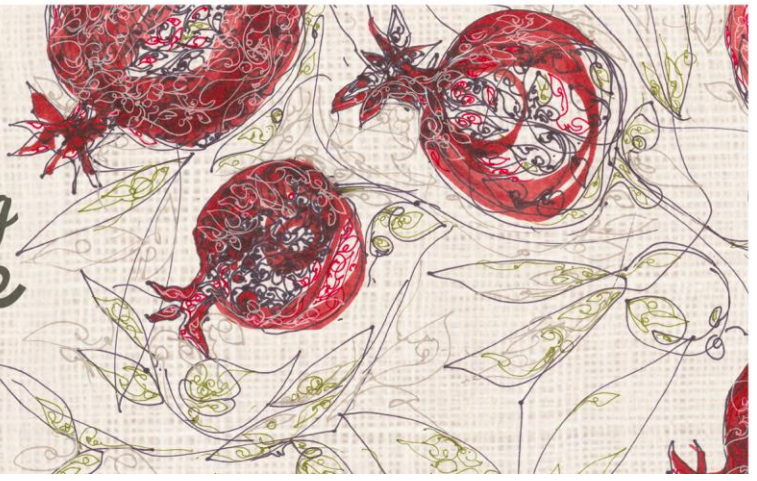




Creating  
an  
appetite  
for life



## Gubinge Bark

**Preparation** 15 mins **Cooking** 1 hour setting time in fridge **Makes** approx. 50 serves (total 1206g)  
**Cost** \$0.37 per 25g piece **Season** Any **Ability** Easy **Can** Keep in fridge for up to 2 weeks  
**Equipment** Stove or microwave to melt chocolate

### Ingredients

620g good quality dark chocolate  
83g coconut oil  
100g toasted pumpkin seeds, finely chopped  
100g toasted sunflower seeds, finely chopped  
4 teaspoons Gubinge powder  
Pinch Himalayan sea salt  
145g cranberries or sultanas  
170g flaked almonds, toasted & finely chopped  
2 teaspoons orange zest



### Method

Line a tray with parchment paper.

Melt the chocolate and coconut oil in a bowl.

Toast the seeds in a pan.

Add the gubinge to the melted chocolate and the salt.

Fold in the seeds and fruit, pour onto the prepared tray and spread out leaving the mix about 1/2 cm thick.

Scatter with the chopped almonds and grate over the fresh orange zest.

Set in the fridge and once set, snap into pieces (approximately 35g each) and store in the fridge.