

SUGARVEIL COCONUT-FILLED CHOCOLATE BARK

1 c. SugarVeil Confectionery Icing
16 oz. Valrhona 68% dark chocolate chopped into small pieces, or
Hershey's Special Dark Chocolate Chips

1 ½ c. shredded unsweetened coconut

4 oz. candied ginger (about ¾ c.), finely chopped and mixed with
1 c, Temari or salt-roasted chopped almonds

One Day Prior

Smooth prepared SugarVeil Confectionery Icing onto the SugarVeil Lace Mat per instructions and place lace side up onto an upended baking sheet. Next day, melt half the chocolate (if using the chocolate chips, you can melt by placing in microwave for 1-1/2 – 2 min.) and spread evenly onto Lace mat.

Current Day

Using the remainder of the SugarVeil Icing from prior day, mix in your coconut to form a “dough” (add extra coconut if necessary to stiffen). Roll the dough flat between sheets of plastic wrap to the dimensions of the Lace Mat.

Remove the top sheet of plastic wrap from your dough and press the ginger/nut mixture evenly into dough. Grip underlying wrap and gently place (do not press) coconut dough onto chocolate, nut/ginger-side down.

Melt the remaining chocolate and smooth it evenly onto the back of you coconut dough. When chocolate is set (you can speed setting by placing in freezer), use another baking sheet to assist turning the bark upside-down. Break cold bark into irregular shards and serve on a decorative plate.