

Vegan Chocolate Almond Bark

Easy vegan white chocolate almond bark made with homemade dairy-free chocolate. Crunchy, sweet, and perfect for holidays. Gluten-free recipe.

4h PREP	20 min COOK	4h 20min TOTAL	8 SERVINGS	Easy DIFFICULTY
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Vegan Chocolate Almond Bark

Ingredients

- 8 oz cocoa butter
- 1 cup coconut oil
- 1 cup powdered sugar
- 1 cup almond
- 2 tsp vanilla extract

Instructions

- 1 Prepare workspace**

Line a 9×12 inch baking sheet with parchment paper, ensuring it covers the entire surface and extends slightly up the sides.
- 2 Set up double boiler**

Fill a small saucepan with 2 inches of water and bring to a gentle simmer over medium-low heat. Place a large heatproof bowl on top, ensuring the bottom doesn't touch the water.
- 3 Melt the base**

Add 8 oz cocoa butter and 1 cup coconut oil to the bowl. Stir occasionally until completely melted and smooth, about 5-7 minutes.
- 4 Add sweetener**

Remove the bowl from heat and gradually whisk in 1 cup powdered sugar, adding it slowly to prevent lumps from forming. Whisk until completely smooth with no visible sugar particles.
- 5 Add vanilla**

Stir in 2 tsp vanilla extract until fully incorporated and the mixture is glossy and smooth.
- 6 Develop texture**

Transfer the mixture to a stand mixer fitted with a whisk attachment and beat on high speed for 3-4 minutes until the chocolate becomes lighter in color and slightly thickened.
- 7 Pour and top**

Immediately pour the chocolate mixture onto the prepared baking sheet, spreading it evenly with an offset spatula to about ¼-inch thickness. Quickly sprinkle 1 cup sliced almonds evenly over the surface.

8 Set the toppings

Gently press the almonds into the chocolate surface with your fingertips or the back of a spoon to ensure they adhere properly.

9 Chill to set

Place the baking sheet in the refrigerator for at least 2 hours or in the freezer for 30 minutes until the chocolate is completely firm and breaks cleanly when tapped.

10 Break and serve

Remove from refrigerator and break the bark into irregular pieces by hand or tap with the handle of a wooden spoon. Store in an airtight container in the refrigerator for up to 2 weeks.

Tips

Toast your almonds lightly before adding to enhance their flavor and ensure maximum crunch in the finished bark.

Work quickly when pouring the melted chocolate mixture as it begins to set rapidly once removed from heat.

Use a double boiler or makeshift version to prevent the chocolate from overheating and becoming grainy or separated.

Line your baking sheet with parchment paper instead of wax paper for easier removal and a cleaner finish.

Press the almonds gently into the chocolate surface to ensure they adhere properly but don't sink completely.

For cleaner breaks, score the bark lightly with a knife before it fully sets, then break along the lines once hardened.

Store in an airtight container in the refrigerator to prevent the chocolate from developing a white bloom or absorbing odors.

If making in warm weather, keep all ingredients and tools cool, and consider working in an air-conditioned room for best results.