

Chocolate Dessert Board by Janette Mitchell

Prep Time 30 mins | Serves 8



Chocolate Ganache:

½ cup heavy cream

½ cup semi sweet chocolate, in pieces

Toppings:

½ package of bacon

4 tbsp dark brown sugar

¼ cup toasted pumpkin seeds

½ cup peanut butter cups chopped

½ cup caramel corn

1/8 cup dried fruit

Dippers:

Plain rippled chips

Ginger snap cookies

Sliced apples

Orange or clementine wedges

Cook's Note: You can substitute any of the toppings and dippers! For the ganache you can also make it a white chocolate board.

Method:

Preheat oven to 375°F

Place strips of bacon on a cooling rack and then place onto a foil lined sheet pan. Sprinkle brown sugar evenly on the bacon strips. Place sheet pan with cooking rack on top in middle of oven for about 15-20 depending on how crispy you like it. Let the bacon cool completely before chopping up, but when just cool to touch wiggle each piece free from the rack so they don't stick.

Meanwhile, place the cream in microwave safe bowl. Heat for 30seconds or until it is heated through without bubbling over. Remove from the microwave and add the chocolate pieces. Give a bit of a stir, and then let sit for about 4 mins, and then whisk till smooth. Let cool completely, and it will thicken up a little.

Once the ganache is cool and you are ready to enjoy, spread the mixture on a large flat board about 1/8" thick. Then sprinkle all the toppings and arrange the dippers around the board, and enjoy right away!