

Fruit & Pepita Chocolate Squares

These Fruit & Pepita Chocolate Squares make an elegant dessert. To make these nut-free and allergen-friendly, I use dark chocolate that is free from Top 8 allergens, like [Enjoy Life](#). Plus, this easy-to-make dessert provides a healthy dose of antioxidants and other beneficial nutrients, like dietary fiber, iron, vitamin E and magnesium. Enjoy!

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These Fruit & Pepita Chocolate Squares are elegant, tasty and whip up quickly. Use allergen-free dark chocolate for a sweet treat that is allergy-friendly.

- 4-5 oz. dark chocolate ((for allergen-free, try Enjoy Life dark chocolate))
 - 0.25 cup lightly roasted pumpkin seeds
 - 0.5 cup dried apricots, chopped
 - 0.5 cup dried mixed berries and/or dried cherries
1. In a double boiler, heat chocolate over simmering water until chocolate melts and is smooth. Remove from heat.
 2. In a small bowl, combine pumpkin seeds, dried fruit and

melted chocolate. Spread onto a baking sheet with parchment paper. Allow to cool to room temperature and cut into squares.