

Dark Chocolate Bark with Pretzels and Bacon: Sweet, Salty, and Irresistible

Craving a snack that hits all the right notes-sweet, salty, crunchy, and smoky? This



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INGREDIENTS

: 2 cups dark chocolate chips (or chopped dark chocolate) 4 strips cooked bacon, chopped 1 cup mini pretzels, broken into smaller pieces 1/4 teaspoon sea salt (optional)

DIRECTIONS

1. Instructions:
2. Prepare the : Ingredients:
3. Cook the bacon until crispy, then let it cool and chop into small pieces.
4. Break the mini pretzels into smaller chunks.
5. Melt the : Chocolate:
6. In a microwave-safe bowl, melt the dark chocolate in 30-second intervals, stirring in between, until smooth and fully melted.
7. Assemble the : Bark:
8. Line a baking sheet with parchment paper.
9. Pour the melted chocolate onto the parchment paper, spreading it into an even layer (about 1/4 inch thick).
10. Sprinkle the chopped bacon and pretzel pieces evenly over the top. Press them lightly into the chocolate to set.
11. Add : Finishing Touches:
12. Sprinkle a pinch of sea salt over the top for added flavor, if desired.
13. Chill and : Set:
14. Place the baking sheet in the refrigerator for 1-2 hours, or until the chocolate is completely hardened.
15. Break and : Serve:
16. Once set, break the bark into pieces and serve. Store

SWAPS & NOTES

-sweet, salty, crunchy, and smoky?

This Dark Chocolate Bark with Pretzels and Bacon is the ultimate treat to satisfy every craving.

Featuring velvety dark chocolate, crispy bacon, and crunchy pretzels, this recipe combines bold flavors and textures in every bite.

I found this delightful recipe on IWuvCooking, and it's a must-try for snack enthusiasts everywhere!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dark-chocolate-bark-with-pretzels-and-bacon-sweet-salty-and-irresistible/>