



## KIND® Dark Chocolate Mocha Almond Bars

KIND® was launched in 2004 with the aim of inspiring people to do the kind thing for your body, your taste buds, and your world. From its delicious foods made with ingredients you can see and pronounce to its commitment to social entrepreneurship, KIND® is focused on making the world a little kinder one act (and snack) at a time.

Dark roast coffee and whole almonds blended with honey and drizzled in dark chocolate to form a bar that, with just 5g of sugar, only tastes indulgent.



## Ingredients

Serves 16

- ◆ 4 oz. unsweetened chocolate (I use Scharffen Berger), cut into chunks
- ◆ 8 Tbs. (1 stick) unsalted butter, plus a little more for greasing pan, cut into tablespoons
- ◆ 1 cup sugar
- ◆ 2 eggs
- ◆ 1/2 cup all-purpose flour
- ◆ Pinch of salt (French grey salt is the best)
- ◆ 1 tsp. vanilla extract
- ◆ 3 Dark Chocolate Mocha Almond Kind Bars, cut into chunks

## Instructions

1. Preheat oven to 350 degrees.
2. Combine chocolate and butter in a medium bowl and microwave on high for 30 seconds. Remove and stir and decide whether to microwave for another 30 seconds or keep stirring until all of the chocolate is melted and the mixture is silky smooth.
3. Meanwhile, butter an 8 1/2-inch-square baking pan. Set aside.
4. Stir the sugar into the chocolate mixture. Beat in eggs, one at a time. Add your pinch of salt and beat until shiny and smooth. Add flour and vanilla and stir to incorporate – no traces of flour should remain, but do not over stir. Add Kind Bar pieces and stir gently just to distribute them.
5. Pour batter mixture into pan, and smooth out evenly. Bake 20 to 30 minutes, or until set and barely firm in the middle. Cool on a rack completely before cutting into 16 squares and serve. You will be in heaven!

## Notes