**Luvafoodie Chocolate Balsamic Vinegar Crostini**

**Ingredients:**

2 cups of balsamic vinegar

1 cup of water

½ cup of sugar

2/3 cup of cocoa powder

3 Luvafoodie Dark Chocolate Snowman Bars

¼ tsp. Salt

1 baguette

8 oz. Goat cheese

½ cup of salted chopped pistachios

½ cup of olive oil

**Directions:**

**Preheat oven to 375 degrees**

1.In a saucepan, reduce vinegar over low heat for 20-30 minutes, vinegar should be come thicker. Remove from heat and set aside.

2. In another saucepan, over medium heat dissolve sugar, salt and water. Stir constantly until it becomes thick and syrupy.

3. Reduce heat to low, stir in cocoa powder and Luvafoodie chocolate bars. Set aside to cool.

4. Slice baguette into ½ inch pieces and coat with olive oil.

5. Put sliced pieces of bread on a cooking sheet, toast until light brown.

6. In a bowl mix together vinegar and chocolate sauce.

7. Spead crostini with goat cheese, drizzle balsamic chocolate sauce over goat cheese.

8. Top with chopped pistachios.

***Delicious Holiday Appetizer!***