

CHOCOLATE AND PEPPERMINT CHRISTMAS BARK

10

YIELD

15 minutes

PREP TIME

1 - 2 hours

TOTAL TIME



Recipe from: www.aheadofthyme.com

INGREDIENTS

- 12 ounces high quality dark chocolate
- 12 ounces high quality white chocolate
- 1/3 cup crushed peppermint candy
- 1/3 cup green and red Smarties or M&M's

PROCEDURE

1. Line a large baking tray with parchment paper.
2. Melt the dark chocolate until smooth. Pour onto the parchment paper and spread out using a spatula, until it is about 1/3-inch thick. Place in the fridge for 10 minutes to slightly harden.
3. Melt the white chocolate and pour on top of the dark chocolate. Carefully spread out the white chocolate with a spatula, covering the dark chocolate.
4. Sprinkle crushed peppermints and Smarties/M&M's on top of the white chocolate while it is still melted.
5. Place the pan in the fridge for 2 hours (or 45 minutes in the freezer) until the chocolate hardens.
6. Break the chocolate apart into pieces and enjoy!