

CHOCOLATE PEPPERMINT BARK CANDY

Francie Whitlock

Ingredients

12 oz Wilton Dark Chocolate (available at Michaels)

12 oz Wilton White Chocolate (available at Michaels)

30 peppermint candies (individually wrapped) or 8 oz bag of pre-crushed peppermint candies

Directions

1. To crush individually wrapped candies, remove wrappers, place candies in a plastic bag and seal it, and hit them with a rolling pin or hammer until completely crushed.
2. Put 12 oz dark chocolate in a microwave safe bowl and melt.
3. Spread the melted dark chocolate onto a foil-covered cookie sheet.
4. Place the cookie sheet in the refrigerator for 7 to 8 minutes.
5. Put 12 oz white chocolate in a microwave-safe bowl and melt.
6. Add $\frac{3}{4}$ C of crushed peppermint candy to the melted white chocolate and stir.
7. Remove the cookie sheet from the refrigerator and spread melted white chocolate mixture on top of dark chocolate.
8. Sprinkle the remaining crushed peppermint candy on top of the white chocolate.
9. Place the cookie sheet back in the refrigerator for 30 more minutes.
10. Break into bark-like pieces and serve.