



Peppermint Bark

Yield: 6-8 gift boxes (6x3x2-inches)
or one gallon-sized ziplock bag

36 oz dark chocolate
36 oz white chocolate
36 candy canes
parchment paper
canola cooking spray

1. Spray the bottom of the 12x18-inch pan (I use a jelly roll pan). Line with parchment paper. Lightly spray the top of the parchment paper.

2. Unwrap the candy canes and place them in a large ziplock bag. Cover the bag with a rag and hit with a mallet until the candy canes are broken up into small pieces. (Be sure to use a rag you don't care about since the mallet may punch tons of tiny holes in the fabric!) Set the crushed candy canes aside, but leave them easily accessible.



3. Melt the dark chocolate in the microwave. I find it works well to use 50% power for about 1 minute, stir, then return to the microwave in 20-30 second increments, to prevent scorching the chocolate. Once it's fully melted, pour it into the parchment-lined pan. Spread it out evenly with a spatula, and tap a few times to pop some of the air bubbles that will form on the top. Set aside for about 5-10 minutes at room temperature so the chocolate hardens. It's ideal if it's not still wet and runny, but you don't want it rock solid either. Just firm enough that you can spread the white chocolate on top without the two chocolates swirling together.

4. Melt the white chocolate in the microwave. Pour over the dark chocolate layer, being careful not to spread it around too much. It will warm the dark chocolate underneath and if you move it around too much you'll get a swirled effect on the top. I find it's best to pour the white chocolate all around the edges of the pan, then dump the rest in the middle to allow for minimal spreading. Tap a few times to even out the surface and release the air bubbles.

5. Working quickly so the white chocolate is still wet, evenly sprinkle the crushed candy canes all over the top surface of the white chocolate. Cover and place in the fridge until hardened, about 15+ minutes.

6. Once the bark is totally hardened, remove it from the pan in large chunks, and snap it into bite-sized pieces with your hands. (You can use a blunt knife too, but I find that leaves dents that aren't so attractive. For the prettiest bark, use your hands!)

Now you're ready to wrap up the bark to give it as gifts or just start munching!