

Peppermint Bark

Layer dark chocolate, white chocolate, and candy canes for a crunchy holiday treat.



Ingredients:



2 cups semi-sweet chocolate chips



½ tsp + ½ tsp canola oil



2 cups white chocolate chips



¼ tsp peppermint extract



3 candy canes

Tools:



9 x 13 baking pan



aluminum foil



large microwave-safe bowl



measuring spoons



dry measuring cups



spatula



plastic bag



mallet or can

Steps:

Before you begin: Line baking pan with aluminum foil.

1



Heat semi-sweet chocolate chips and ½ tsp oil until melted, about 30-45 seconds, stirring every 15 seconds.

2



Pour melted chocolate in pan. Spread until smooth. Set in fridge for 10 minutes to set.

3



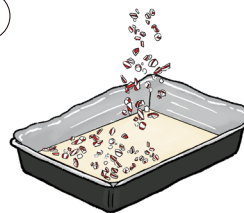
Heat white chocolate chips and ½ tsp oil until melted, about 30-45 seconds, stirring every 15 seconds.

4



Stir peppermint extract into white chocolate. Pour melted white chocolate on top of chocolate layer.

5



Add candy canes to a plastic bag. Use a mallet or can to crush into small pieces. Sprinkle on top of white chocolate layer.

6



Refrigerate until hardened, about 1 hour. Remove from pan and use your hands to break into pieces.
TASTE & SHARE!