

Matcha Peppermint Bark

Ingredients:

12 oz dark or semi sweet chocolate chips
12 oz white chocolate chips
½ tbsp [Tenzo matcha](#)
1 tsp Peppermint extract
Crushed candy cane or crushed peppermint

Supplies

Parchment paper
Baking Sheet
Two microwave safe bowls
Rubber spatula
Spoons (for stirring)

Directions:

1. Place parchment paper on a baking sheet and set aside.
2. Melt the dark chocolate in the microwave on High for 45 seconds. Take out, stir, and then put back in the microwave for another 30 seconds. Stir again, and put back in the microwave for another 30 seconds if needed. Once the dark chocolate is completely melted, add in ½ tsp of the peppermint extract and stir until combined.
3. Pour the dark chocolate mixture on the center of the prepared baking sheet. Using a rubber spatula, spread the chocolate so a thin layer gets distributed evenly on the pan.
4. Place the dark chocolate in the freezer for 5 minutes. *Tip: Do not let it sit in the freezer for more than 5 minutes, the chocolate should not completely harden.*
5. While the dark chocolate is in the freezer, melt the white chocolate chips using step 2. Add in 1/2 tbsp Tenzo matcha and ½ tsp of peppermint extract once the white chocolate has melted. Stir until smooth.
6. Take the dark chocolate out of the freezer. Pour the white chocolate mixture over the dark chocolate mixture and spread it so it covers the dark chocolate layer completely.
7. Sprinkle crushed peppermint over the bark.
8. Freeze for 15 minutes, or leave out on the counter for 1 hour to harden.

