

Candy Cane Peppermint Bark Hearts

This recipe yields 12 large hearts.
Serves: 12

Ingredients:

24 Large Scripture Candy Canes
15 Scripture Candy Milk Chocolate Squares

Items Needed:

Baking Sheet
Parchment Paper
Toothpicks or Butter Knife
(Optional) Sprinkles or Crushed Peppermint



Instructions:

1. Preheat your oven to 250 degrees F (120 C), and line a baking sheet with Parchment Paper.
2. Unwrap the candy canes. If some of them break during this process you can still use them on the Parchment Paper. They will melt back together once placed in the oven. Arrange the candy canes on the baking sheet in pairs, with 2 candy canes facing each other like a heart shape.
3. Bake the candy canes in the oven for 5-8 minutes, checking them after every few minutes. They will gradually soften as they heat up, and the trick is to soften them enough so that you can bend and shape them, but not to let them get so warm that they start to melt and get misshapen. The exact bake time may vary depending on your oven, so keep a close eye on them.
4. Remove the tray from the oven. Work carefully, because the canes will be warm, and gently form them into a heart shape. Firmly press the points of the heart together, where the two candy canes join, to fuse them together. Leave the candy canes on the warm baking sheet until you are ready to use them, since they get hard quickly once they cool down. If at any point the canes get too cool and become too difficult to shape, return them to the oven to soften for a few additional minutes. Once all the hearts are formed, let them cool completely at room temperature before proceeding.
5. Unwrap the chocolate squares and break into smaller pieces. Place the smaller pieces inside of the heart until the inside is mostly filled.
6. Place the tray back into the oven for about 1-2 minutes until chocolate is mostly melted. With a toothpick or a butter knife swirl the chocolate inside the heart until the inside is completely covered and none of the Parchment Paper is showing.
7. (Optional) You can decorate the hearts with sprinkles or crushed peppermint while the chocolate is still melted.
8. Refrigerate the trays to set the coating completely. Once set, you can serve the candy cane hearts or package them to give as gifts. The candy canes will become soft and sticky as they are exposed to moisture or humidity, so it is best to package them in individual bags and store them in an airtight container if you're making them in advance. They will keep for up to a month.

