

Dark Chocolate Candy Cane Bark



Servings: 12

*450 grams dark chocolate, chopped
1 cup candy canes, crushed*

Place a glass bowl over a pot of simmering water. Add the dark chocolate to the bowl and melt until smooth.

Line a baking sheet with aluminum foil and spray with non-stick cooking spray.

Pour your melted chocolate on to the baking sheet and spread out evenly.

Sprinkle the crushed candy canes over top.

Place your bark in the refrigerator for at least one hour or until the chocolate is set.

Break your bark into pieces.

Serve

Per Serving (excluding unknown items): 206 Calories; 12g Fat (52.7% calories from fat); 2g Protein; 22g Carbohydrate; 3g Dietary Fiber; 3mg Cholesterol; 9mg Sodium; 17g Total Sugars; 0mcg Vitamin D; 21mg Calcium; 3mg Iron; 213mg Potassium; 80mg Phosphorus. Exchanges: .