



12 ounces semisweet baking chocolate
6 ounces white chocolate

1/2 cup candy-coated chocolate candies
2 tablespoons easter themed sprinkles

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

Melt the semisweet baking chocolate in a double boiler or a glass bowl set over boiling water. Stir until melted and smooth.

Melt the white chocolate in a double boiler or a glass bowl set over boiling water. Stir until melted and smooth.

Spread the semisweet baking chocolate on to the lined baking sheet. Drizzle the white chocolate over top and using a toothpick create a swirl pattern in the chocolate.

Top with candy-coated chocolate candies and Easter themed sprinkles.

Allow the chocolate bark to set in the refrigerator for 1 hour.

Break into pieces.

Enjoy!