

# Peppermint Bark

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## Peppermint Bark

1- 12 ounce bag semi sweet chocolate chips

1- 12 ounce bag of white chocolate chips

6/7- large candy canes or 12/13- small candy canes--crushed

Get pan ready, I use a 9x13" baking pan/cookie sheet with a lip around it. I line it with parchment paper.

Smash/break the candy canes with your rolling pin or hammer (I've used both). I put the candy canes in a bag and then break them up with my rolling pin. Too aggressive will break the zip lock plastic bag I use and it will make a mess. So, be careful. Once done, I set it aside.

I then melt the semi sweet chocolate chips in a double boiler pan, you could use the microwave or put a glass bowl over a sauce pan of water but don't let the water touch the bowl and melt the chocolate. Once melted, I pour it in the pan and put the pan into the freezer as I melt the white chocolate chips.

You can add the white chocolate a few different ways: mix the chocolates together and swirl them around or do what I do; add the white melted chocolate to the top of the semi sweet chocolate that has already begun to set in the freezer. After adding the white chocolate, I take the smashed candy canes and sprinkle it over the top of the melted white chocolate chips. I will then use a piece of parchment

paper and kinda push down the candy cane pieces into the white chocolate.

Put the peppermint bark in the fridge until set. Approximately, 2.5 hours. I usually let it set over night before I take it out and break it apart.

If you use my recipe, tag me!