

HALLOWEEN BARK (GF)

INGREDIENTS

- 300g chocolate (Milk, white or dark)
- 100g Candy Corn
- 70g Reeces Pieces
- Icing eyes
- Sprinkles to decorate (I chose bats and orange sugar strands)

EQUIPMENT

- 20cm x 20cm baking tray, lined with parchment
- 1 Heatproof bowl

METHOD

1. In a Bain-Marie, melt your chocolate.
2. Pour your melted chocolate into your parchment-lined tin, smooth out evenly across the tray.
3. Scatter your candy corn, reeces pieces, icing eyes, and sprinkles, or any other decorations of your choice on top of the chocolate, and leave to set. You can place your bark in the fridge to speed up this process, but allow 2-3 hours to ensure it is fully set, before attempting to remove from the tray.
4. Break up your bark, and enjoy!