

TWO-LAYER PEPPERMINT BARK (GF)

INGREDIENTS

- 1 x 130g pack of Mint Matchmakers
- 50g milk or dark chocolate (I use dark as it cuts through some of the sweetness)
- 200g white chocolate
- Peppermint candy canes (crushed)
- Decorations / Sprinkles of your choice

EQUIPMENT

- 20cm x 20cm baking tray, lined with parchment
- 2 Heatproof bowls

METHOD

1. In a Bain-Marie, melt your matchmakers and 50g of milk/dark chocolate together.
2. Pour your melted chocolate into your parchment-lined tin, smooth out evenly across the tray, and allow to set for approximately 40 minutes.
3. Meanwhile, in a separate heatproof bowl, using a Bain-Marie, melt your white chocolate.
4. Pour your melted white chocolate on top of the set mint chocolate layer, and spread out evenly, using a palette knife or spatula.
5. Scatter your crushed candy canes and decorations, on top of the white 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.
6. Break up your peppermint bark, and enjoy!