



HOLIDAY BARK RECIPES

CHOCOLATE FRUIT / NUT BARK

- 1 CUP CHOCOLATE CHIPS
- 1/4 CUP NUTS OF CHOICE
- 1/4 CUP CRAZONS
- SPRINKLE OF PINK SALT
- SPRINKLE OF CANE SUGAR

1. Melt chocolate in a glass bowl for 30-40 seconds in microwave or double broiler. Mix till smooth.
2. Use parchment paper or silicone baking mat on cookie sheet
3. pour chocolate in any pattern you wish and use a spoon to spread it evenly.
4. Next take dried fruit and nuts and sprinkle on top with a dash of salt and sugar if desired. Lightly push toppings into chocolate.
5. Place in fridge for 45 minutes or freezer for 15 to harden.
6. Take out of freezer, remove from paper or mat and break or cut into pieces. Package as desired.

WHITE CHOCOLATE PEPPERMINT BARK

- 2 CUPS WHITE CHOCOLATE CHIPS
OR ALMOND BARK
- 2 FULL SIZE CANDY CANES CRUSHED
- 1 CUP CHOCOLATE CHIPS

1. Melt chocolate first, pour a layer of chocolate on mat and smooth out with a spoon.
2. Place in freezer for 3 minutes
3. Take out of freezer and add a layer of white chocolate to the dark chocolate layer, smooth out. Add candy canes to a ziplock bag and crush / smash with a spoon.
4. Sprinkle on crushed candy canes and press lightly into chocolate.
5. Place in freezer for 15 minutes or frig for 45 minutes to harden.
6. Take chocolate out of freezer and cut or break into desired pieces and package as desired.