

DIY CHOCOLATE BARK



TOTAL TIME: 1 HOUR 15 MIN
(includes 1 hour chill time)



MAKES: 12–16 SERVINGS

½ pkg (26.5 oz/750 g) **Belgian Milk Chocolate**
1 tbsp coconut oil

1. Melt chocolate and oil in a mixing bowl set over simmering (not boiling) water. Stir often until most of the chocolate begins to melt, about 3 min; remove bowl from heat and stir until completely melted. Or, place chocolate in a microwave-safe bowl. Microwave, uncovered, on medium for 2 min, stirring halfway through.
2. Using a spatula, scrape mixture onto ¼ **Sheet Pan** lined with ¼ **Sheet Pan Liner**. Spread into a thin, even layer. Let stand for 1 min, then season with toppings. Refrigerate until set (it should be firm to the touch), about 1 hr. Break into whimsical pieces and serve.

CUSTOMIZE IT!

PEANUT BUTTER SWIRL

In microwave-safe bowl, add ¼ cup natural peanut butter or nut butter alternative. Microwave, on high, 1 min, or until consistency has thinned out. Drizzle over chocolate, and swirl with a skewer.

FESTIVE FRUIT

Sprinkle with ½ cup dried fruit, such as dried cranberries, or chopped or sliced apricots, or candied ginger.

ORANGE PEEL & ALMOND

Finely grate or zest peel from ½ orange otop and sprinkle with ½ cup almonds, coarsely chopped.

CRISPY RICE CEREAL

Sprinkle ½ cup over chocolate.

SMASHED PEPPERMINT

½ cup peppermint candies, crushed

S'MORES

½ cup mini marshmallows
½ cup coarsely chopped graham crackers, about 4 crackers

RECIPE TIP

Use **4-Cup Prep Bowl** to melt chocolate and **3-in-1 Spatula** to stir and scrape chocolate.

HOLIDAY GIFTING TIP

Plan on gifting the chocolate bark? Place pieces in festive cookie tins and store in the fridge until you're ready to gift them. Let your giftees know to store in the fridge... if they don't eat it all on the spot!

