

This easy peppermint bark combines the nostalgia and delicious flavor of candy canes with two types of chocolate. Doesn't chocolate make everything better? Layers of melted semi-sweet and white chocolate are infused with peppermint extract and then topped with a snowfall of crushed peppermint candies. Sweet and rich with a perfect crunch, it's amazing how easy and quick this is to make, and how quickly it will disappear from the table. This festive treat makes the perfect homemade gift, so if you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

Easy Peppermint Bark

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- Large baking dish
- Mallet (*optional*)
- 2 Medium heatproof bowls
- Rubber spatula

FROM YOUR PANTRY:

- Cooking spray

KITCHEN 411

While a mallet is ideal for crushing the candies into small pieces, a rolling pin can be used as well. Just be careful and watch your fingers!

INGREDIENTS

1 piece	Parchment paper
20	Starlight peppermint candies
1	8x8 Plastic bag
12 oz	Semi-sweet chocolate chips
2 tsp	Peppermint extract
12 oz	White chocolate

CHEF NOTES

You may have extra of some ingredients.

ONE DOZEN

EST. COOKING TIME: 30 MINUTES

ALLERGENS: **PENDING**

SKILL LEVEL:   



1. PREP THE INGREDIENTS

- Line a large baking dish with **parchment paper**. Spray with **cooking spray** and set aside.
- Unwrap **starlight peppermint candies** and place in the **plastic bag**. Crush candies and set aside.



3. LET IT CHILL

- Sprinkle the **crushed starlight candies** on top of the chocolate layers.
- Let the **bark** set in the refrigerator for 30 minutes.



2. LAYER THE CHOCOLATE

- In a heatproof medium bowl, melt the **semi-sweet chocolate chips** in the microwave in 30 second increments, stirring in between with a rubber spatula.
- Pour in 1 teaspoon **peppermint extract**, mix and spread into the prepared baking dish. Place in the refrigerator and let set.
- In another heatproof medium bowl, melt the **white chocolate chips** in the microwave in 30 second increments, stirring in between with a rubber spatula.
- Pour in remaining peppermint extract and mix.
- Remove the baking dish of semi-sweet chocolate from the fridge and spread the white chocolate on top.



4. SERVE & ENJOY

- Break the **peppermint bark** into small pieces and place on a serving platter.
- Serve and enjoy!

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