



Christmas Bark

(a.k.a. Candy Cane Bark)

Ingredients

2 lbs white chocolate (preferably Guittard brand white chocolate chips- they seem to melt smoother)

12 candy canes, crushed into small pieces (about $\frac{1}{4}$ inch). Divide the pieces into equal parts

1 teaspoon peppermint extract – if you use peppermint oil, you should use only $\frac{1}{2}$ teaspoon since it is much stronger.

Directions

1. Melt the white chocolate in a double boiler or in a bowl over a pan of boiling water. This is the trickiest part of the whole recipe! Follow the directions on the package of chocolate that you use for best results.
2. Stir $\frac{1}{2}$ of the crushed candy cane and the peppermint flavoring into the melted white chocolate.
3. Line an 11" x 17" baking pan with parchment paper. Some people use waxed paper, but I prefer parchment.
4. Pour the chocolate mixture onto the lined pan and quickly spread it.
5. Sprinkle the remaining half of the crushed candy cane on top and press it down to make sure it sticks into the chocolate.
6. Chill until firm; break into pieces; place in parchment paper lined tins or boxes to give as gifts or to store!
7. Keep cool until ready to serve.

Christmas Bark is traditionally made from white chocolate, but some prefer milk or dark chocolate. The crumbled candy canes sprinkled on the top make a nice contrast!