



HOLIDAY PEPPERMINT *Bark*

Ingredients:

12 ounces quality white chocolate (like Ghirardelli)

12 ounces quality dark chocolate (like Ghirardelli)

½ cup crushed peppermint candy (Starlite)

Line a 9 X 12 pan with parchment paper. Melt the dark chocolate (use the method you prefer, either a double boiler, or a microwave – cook 30 seconds in a heat-proof bowl, stir and repeat until you have a smooth consistency. Pour the melted dark chocolate on the parchment paper, spread the chocolate out until it is about 1/3 inch thick. You can do this by hitting the pan on the countertop repeatedly, or you can use a spatula to spread the chocolate. Melt the white chocolate, using the steps above. After the chocolate is smooth, pour it on top of the dark chocolate – trying to make the layers the same thickness. (It's best to do this step while the white chocolate is still very soft). Unwrap the starlite mints, or peppermints of your choice and put them into a heavy duty ziplock bag. Using a hammer or meat tenderizer – crush the mints then, while the white chocolate is still melted sprinkle on top. Let the chocolates harden in the refrigerator for 2 hours, then break the candy into pieces. This needs to be stored in the refrigerator if you live in a warm/humid climate.