



# Noreen's Kitchen

## Peppermint Bark

### Ingredients

4 cups bittersweet chocolate chips  
4 cups white chocolate chips  
18 peppermint candy canes, crushed

1 cup semi sweet chocolate chips  
1 teaspoon peppermint oil, divided

### Step by Step Instructions

Prepare a half sheet size baking sheet with parchment or non stick aluminum foil. Set aside.

Melt bittersweet chocolate chips over a double boiler or in the microwave on 30 second bursts until nearly all the chips are melted. Stir until smooth.

Add ½ teaspoon of peppermint oil and stir well.

Pour into prepared pan and spread evenly to all four corners with an offset spatula.

Shake pan gently to level off and even out the chocolate layer.

Place in the refrigerator for at least 10 minutes or until chocolate is fully set and no longer glossy.

While dark chocolate is setting, melt white chocolate in the same manner and add the remaining peppermint oil, stirring well to combine.

Remove pan from the refrigerator and pour white chocolate on top. Spread evenly to all four corners of the pan and give a good shake to level off.

Sprinkle crushed peppermint candy over the top, shaking a bit to even out then give a gentle press with clean hands or place a piece of parchment over the top before pressing the candy to embed into the chocolate. Return to refrigerator to set for another 10 minutes.

Melt 1 cup of semi sweet chocolate chips. Place in a zip top baggie and snip one corner off for piping

Drizzle chocolate over the top of the prepared peppermint bark. Return to the refrigerator to set for another ten minutes before cutting into pieces.

Cut or break bark into pieces and bag or box up for gift giving. You can make this up to two weeks in advance and store in an airtight container in the refrigerator.