



Noreen's Kitchen

Heavenly Holiday Hash

A Chocolate Charlie Copycat!

Ingredients

1 pound brick of white almond bark	1 1/2 pounds dry roasted peanuts
1, 12 ounce bag milk chocolate chips	2 cups ground, flaked, coconut
1, 12 ounce bag semi sweet chips	1, 10 ounce bag regular marshmallows
1, 12 ounce bag bittersweet chips	1, 10 ounce bag mini marshmallows

Step by Step Instructions

Break up almond bark into cubes.

Place almond bark and chocolate chips in the vessel of your crock pot.

Set crock pot to low, cover and leave alone for one hour.

After one hour, stir the chocolate to combine completely.

Cover and continue warming chocolate for 15 minutes.

Add peanuts and coconut and stir well.

Continue heating on warm for an additional 15 minutes.

Now you can begin building your hash. You can use small loaf pans or cupcake tins or make one large 9 x 13 pan. You decide. I made 2 small loaves and 12 cupcake sized servings.

To start, place a small amount of the chocolate mixture in the bottom of your desired container and spread evenly.

Top with several large and mini marshmallows, as many as you like scattered evenly on top of the chocolate.

Top the marshmallows with more of the chocolate mixture. Spread evenly.

Tap the pan on the counter several times to help settle the chocolate help you see the outline of the marshmallow layer on the top of the mixture.

Cover and place in the refrigerator until set. The loaves took about 3 hours and the cupcakes took about an hour and a half in my fridge.

You can store these in an airtight container in the fridge, but they do not require refrigeration. I like to keep them cold so that they remain fresher longer.

When ready to serve, slice or break up with a knife and enjoy!