

EASY HOLIDAY PEPPERMINT BARK

INGREDIENTS:

16 ounces milk chocolate candy wafers
12 ounces white chocolate candy wafers
1/2 teaspoon LorAnn Natural Peppermint Oil
1/2 cup crushed candy canes
red sanding sugar - optional



DIRECTIONS:

1. Prepare a 9" x 11" cookie sheet with wax or parchment paper. Set aside.
2. Place milk chocolate wafers in a microwave-safe bowl or in microwavable squeeze bottle. Heat in microwave on 50% power for 15 second intervals stirring after each, until wafers are just melted. Do not overheat.
3. Evenly spread the melted milk chocolate onto the cookie sheet.
4. Place white chocolate wafers in a microwave-safe bowl or in microwavable squeeze bottle. Heat in microwave on 50% power for 15 second intervals stirring after each, until wafers are just melted. Do not overheat.
5. Stir in peppermint oil.
6. Evenly spread the melted white chocolate over the milk chocolate layer.
7. Top bark with crushed candy canes and red sanding sugar.
8. Let bark harden in refrigerator for 20 minutes.
9. Break bark into pieces using a sharp knife or pizza cutter.

*Makes approximately 1 1/2 lbs. of bark depending on the size of each piece. Store bark in an airtight container at room temperature up to 10 days.

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