

# Reckless In The Kitchen

## **Peppermint Bark**

Ingredients:

- 8 oz white chocolate
- 8 oz dark chocolate
- 1/4 cup crushed candy canes

Directions:

First, using a double boiler, melt the white chocolate and pour on to a flat pan lined with parchment paper. Spread the melted chocolate out to the desired thickness. Allow the white chocolate to cool and harden.

Once the white chocolate is mostly dried, melt the dark chocolate, and pour on top of the white chocolate. While the dark chocolate is still warm sprinkle the candy canes on top.

Allow the chocolate to cool and harden completely before cutting.