





CUSTOM-
FLAVORED

holiday chocolate BARK

MELT CHOCOLATE. COMBINE WITH ADD-INS. REFRIGERATE.

	CRANBERRY PISTACHIO	VANILLA CINNAMON PECAN	PEANUT BUTTER TOFFEE	CRÈME DE MENTHE
				
CHOCOLATE BASE	<ul style="list-style-type: none">• 1 package (12 oz) white chocolate morsels• ½ tsp vegetable oil	<ul style="list-style-type: none">• ½ package (6 oz) white chocolate morsels• ½ package (5 oz) cinnamon morsels• ½ tsp vegetable oil	<ul style="list-style-type: none">• 1 package (10 oz) peanut butter morsels• ½ tsp vegetable oil	<ul style="list-style-type: none">• 1 package (12 oz) white chocolate morsels• ½ tsp vegetable oil
ADD-INS	<ul style="list-style-type: none">• ½ cup dried cranberries• ½ coarsely chopped shelled pistachios	<ul style="list-style-type: none">• ½ cup coarsely crushed vanilla wafers• ½ cup coarsely chopped pecans	<ul style="list-style-type: none">• ½ cup salted cocktail peanuts• ½ cup toffee bits	<ul style="list-style-type: none">• 1 cup crème de menthe baking chips

ADD-INS

1. Combine in a **2-cup Prep Bowl**.

CHOCOLATE BASE

2. Mix in **Large Micro-Cooker**®. Microwave, uncovered, on HIGH 1 – 1½ minutes. Stir every 30 seconds or until mostly melted and smooth.
3. Add half of the combined add-ins to the melted chocolate. Stir until incorporated.
4. Pour chocolate mixture onto **Medium Sheet Pan** lined with parchment paper.
5. Spread evenly with **Small Spreader**. Top with remaining ½ cup of add-ins and press lightly into chocolate.
6. Refrigerate 20 – 30 minutes or until set. Break into pieces to serve. Store in an airtight container.

Giftng Tip: Arrange *Holiday Chocolate Bark* on a **Snowmen Round Appetizer Plate**. Wrap in cellophane and tie with ribbon.

YIELD: **12 servings**




The Pampered Chef®