



Makes: 12 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes plus fridge time 15 minutes

## Ingredients

- two 4-ounce semi-sweet chocolate bars, coarsely chopped (see Chef's Notes)
- two 4-ounce white chocolate bars, coarsely chopped
- festive Halloween candy such as eyeball sprinkles, Halloween sprinkles, and Halloween M&Ms

## Instructions

Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.

Melt the semi-sweet chocolate in a double boiler or the microwave. If using the microwave, place the chopped chocolate in a medium heat-proof bowl. Melt in 20 second increments in the microwave, stopping and stirring after each increment until completely melted and smooth.

Melt the white chocolate following the same melting process above.

Pour the melted semi-sweet chocolate onto the prepared baking sheet and spread out into a large rectangle (anywhere around 8x12 inches is great). Drizzle the white chocolate mixture on top. Use a knife or a toothpick to swirl the layers together. Decorate the top of the bark with candies.

Allow the chocolate to completely set uncovered at room temperature or in the refrigerator, about 45 minutes. Once hardened, break into pieces as large or small as you want.

Store bark in an airtight container at room temperature in a cool, dry place for up to 1 week or in the refrigerator for up to 2 weeks.

## Chef's Notes:

**Chocolate:** Do not use chocolate chips or morsels because they do not melt properly. Pure chocolate is best for easy melting and best taste. I like Ghirardelli, Baker's, Lindt, or Trader Joe's pound plus bars found in the baking aisle next to the chocolate chips. They are typically sold as 4 ounce bars.