

# Peppermint Bark

Recipe Courtesy of Sara at Dinner at the Zoo

Photos of recipe available at <https://www.dinneratthezoo.com/peppermint-bark-recipe>

## Ingredients:



12 oz. semisweet  
chocolate



$\frac{1}{2}$  tsp peppermint  
extract



12 oz. white  
chocolate

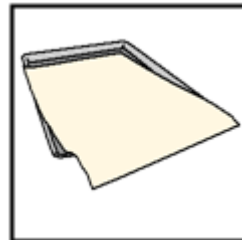


$\frac{3}{4}$  cup crushed  
candy canes

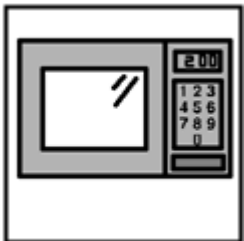
## Supplies Needed:



2 microwave-safe bowls



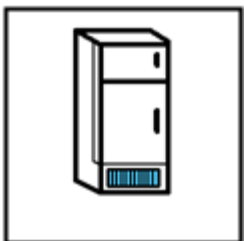
Parchment paper



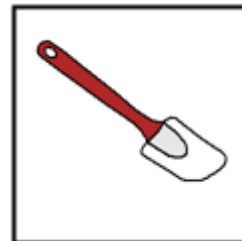
Microwave



Spoons



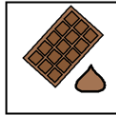
Refrigerator



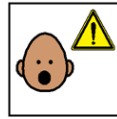
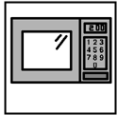
Spatula

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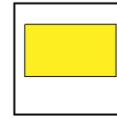
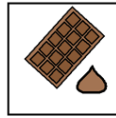
## Instructions:



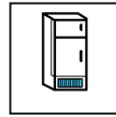
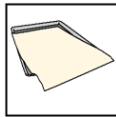
1. Place the semisweet chocolate in a microwave-safe bowl and



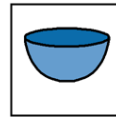
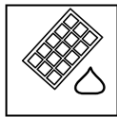
microwave until melted. Stir. Careful. Ask for help.



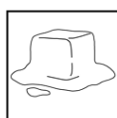
2. Spread the chocolate into a roughly 9"x13" rectangle on a



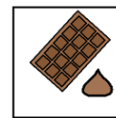
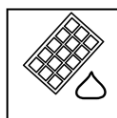
piece of parchment paper. Refrigerate until set.



3. Place white chocolate in a microwave-safe bowl and



microwave until melted. Add peppermint extract. Stir.



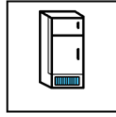
4. Spread white chocolate over the semisweet chocolate layer.

# Peppermint Bark

## Instructions:



5. Sprinkle top with crushed candy canes.



6. Harden in the fridge for 20 minutes.



7. Break into pieces and enjoy!



Photo courtesy of:  
[https://www.dinneratthezoo.com/  
peppermint-bark-recipe](https://www.dinneratthezoo.com/peppermint-bark-recipe)