Peppermint Bark

Two chocolate layers with a festive peppermint crunch.



MAKES

About 24 pieces

TIME

20 min active + about 1 hr setting

TOOLS

9 x 13-inch pan; dry microwave-safe bowls

BAKER'S NOTE

Use candy melting wafers for an easy setting coating; keep every bowl and spoon dry.

Ingredients

12 oz dark chocolate candy melting wafers
12 oz white candy melting wafers
1/2 cup crushed red-and-white candy canes

How to Make It

1. Line a 9 x 13-inch pan with parchment. Keep bowls and utensils completely dry so the coating stays smooth.
2. Melt dark wafers according to their package directions, stirring between short heating intervals. Spread in a thin, even layer in the pan.
3. Let the dark layer begin to set in a cool room, about 10 minutes. Melt white wafers separately as their package directs; let stand briefly so they are warm rather than hot.
4. Gently spread the white layer over the dark layer. Scatter crushed candy canes over the top and press very lightly to help them adhere.
5. Leave in a cool room until completely firm, about 1 hour. Lift out with the parchment and break into pieces. Pack between layers of parchment.

Serving & Storage

Store airtight in a cool, dry place up to 1 week. Keep away from heat and moisture; make fresh rather than freeze for the best candy-cane finish.

Peppermint bark assembly variation prepared for this collection.