

# Holiday Swirled Peppermint Bark

- Prep Time: 10 minutes
- Cook Time: 5 minutes
- Total Time: 15 minutes (plus 20 minutes to cool)
- Number of Servings: 8



## Ingredients:

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- 12 ounces Baker's Corner Chocolate Almond Bark\*
- 6 ounces Baker's Corner Semi-Sweet Chocolate Morsels
- 8 Spangler Candy Canes\*
- 24 ounces Baker's Corner Vanilla Almond Bark\*
- Red and Green Gel Food Color
- Baker's Corner 6 in 1 Holiday Sprinkle Jar\*

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Line a rimmed baking sheet with parchment paper, set aside.
2. Break chocolate almond bark into squares and place in microwave safe bowl. Add semi-sweet chocolate morsels. Microwave in 30 second intervals, or until fully melted, stirring occasionally.
3. While chocolate is melting, put unwrapped candy canes in resealable bag. Using a wooden spoon, break apart candy canes into bite size pieces. Set aside.
4. Pour melted chocolate onto prepared baking sheet and spread into an even layer. Sprinkle 3/4 of candy cane pieces evenly over the top. Set aside to cool and harden.
5. Break vanilla almond bark into squares and melt in microwave safe bowl in 30 second intervals until fully melted, stirring occasionally. Once melted, pour over cooled chocolate and peppermint layer, making sure to spread evenly.
6. Working quickly, use a toothpick to dot red and green gel food coloring on melted vanilla almond bark layer. Using a new toothpick, swirl through gel food coloring to create a marbled effect. Sprinkle top with remaining crushed candy canes and holiday sprinkles. Let cool.
7. Once fully cooled, break into smaller pieces, and serve. Can be stored in an airtight container for up to a week.



Recipe Courtesy of:  
ALDI Test Kitchen