



# Creepy Crawler Chocolate Bark

**Prep Time**  
20 min

**Chilling Time**  
30 min

**Total Time**  
50 min

**Yields**  
300 g/10.5 oz candy bark



No spells are needed to make Creepy Crawler Chocolate Bark, which is a fun candy bark made with white and dark chocolate, sprinkles and liquorice. You don't have to be a candy expert to make this treat. Just melt, pour, and decorate away. Easy. If preferred, swap the white and dark (semisweet) chocolate and create a dark chocolate bark with white crawlers. You can serve the candy bark for a Halloween party or package it in cellophane bags to gift and hand out to trick-or-treaters.

## Instructions

### 1) Prep work

Line a tray with clingfilm (Saran/plastic wrap) or baking (parchment) paper. Set aside.

### 2) Melt the chocolates

Place the white and dark chocolate into separate microwave-safe bowls. Melt each chocolate in the microwave for 30 seconds at a time. Stir in between each interval until the chocolate has completely melted.

### 3) Pour the white chocolate

Pour the melted white chocolate on the lined tray. Level the chocolate using an offset spatula. Be careful not to spread out the chocolate too thinly, a thickness of approximately 3 mm (1/8 in) is perfect. Gently tap the tray against the work surface to ensure the chocolate is evenly thick.

### 4) Make the chocolate spiders

Transfer the melted dark (semisweet) chocolate into a disposable piping (pastry) bag and snip off the tip. Pipe a few lines of dark chocolate across the white chocolate. Then pipe small and big dots of dark chocolate next to each other, these will be the head and body of the spider. Using a cocktail stick (toothpick) or skewer, draw legs from the dark chocolate dot into the white chocolate.

### 5) Add sprinkles

Decorate the chocolate bark with mimosas sugar balls, liquorice cream rocks, confetti sprinkles or any other sprinkles you have at hand.

### 6) Chill and serve the creepy crawler chocolate bark

Leave the chocolate bark in the fridge to set. Then break up to serve and gift.

## Ingredients

225 g (8 oz) white chocolate, chopped

55 g (2 oz) dark (semisweet) chocolate, chopped

red mimosa sugar balls

liquorice cream rocks

red confetti sprinkles