



# Christmas Chocolate Bark

**Prep Time**  
20 min

**Chilling Time**  
30 min

**Total Time**  
50 min

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



Christmas chocolate bark is a scrumptious sweet gift for anyone and great for holiday parties. This homemade holiday bark is totally doable in under one hour so that you can whip up a batch even last-minute. You don't have to be a candy expert to make this treat. Just melt, pour, and decorate away. Easy and perfect to make with kids. We made our Christmas bark with crystallised ginger, candied nuts, and cute sprinkles. You can easily customise the Christmas chocolate bark by swapping the white chocolate with the same amount of plain (semi-sweet) chocolate. Use 1/4 – 1/2 tsp orange, eggnog, or praline candy oil to further spruce up the candy bark.

## 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 chocolate and yellow candy melts into separate microwave-safe bowls. Melt each in the microwave for 30 seconds at a time. Stir in between each interval until the chocolate/melts have 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) Decorate the chocolate bark

Transfer the melted candy melts into a disposable piping (pastry) bag and snip off the tip. Pipe a few lines across the white chocolate. Using a cocktail stick (toothpick) or skewer, draw through the yellow lines to create a marbled pattern.

### 5) Add sprinkles

Decorate the chocolate with candied nuts, sugar pearls, and confetti sprinkles or any other sprinkles you have at hand.

### 6) Chill and serve the Christmas 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) yellow candy melts

crystallised (candied) ginger slices

candied nuts, crushed

red sugar pearls

sugar sprinkles

orange confetti sprinkles