

Peppermint Bark

<http://userealbutter.com/2008/12/08/peppermint-bark-recipe/>

12 peppermint candy canes, crushed (about 1 cup)
1 lb. dark chocolate, chopped
1 lb. white chocolate, chopped

Sift peppermint candy to separate the large chunks from the peppermint sand. Set aside. Melt or temper* the dark chocolate and pour onto a jelly roll pan lined with aluminum foil or a silpat. Spread evenly to desired thickness. Allow to cool until almost set. Melt or temper** the white chocolate. When cooled or at temper, fold the peppermint sand into the white chocolate taking care not to overmix (and getting pink chocolate instead). Spread the white chocolate on top of the dark chocolate. Sprinkle the peppermint chunks evenly over the white chocolate and gently press the pieces into the layer. Cool until completely hardened. Break the bark into pieces. Makes 2+ pounds of peppermint bark.

*I use the seed method to temper my chocolate: <http://userealbutter.com/2017/05/10/sous-vide-tempering-chocolate-technique/>

**If you are tempering the white chocolate, it must be white chocolate and not “white baking chips” or anything that contains palm oil because your white “chocolate” will seize during tempering.

Updated December 7, 2018