

Dark Chocolate Peppermint Bark

Poetry & Pies

prep time: 5-10 minutes

chill time: 1 hour

total time: 1 hour, 10 minutes

servings: 16-24



Ingredients

- 12 ounces (340g) high quality [dark chocolate](#)
- 3-4 [candy canes](#), crushed
- ¼ teaspoon (1g) [peppermint extract](#) (optional—only use if you really like peppermint)
- 1 teaspoon (4g) coconut oil (optional—only if your chocolate is dull and cloudy or refusing to melt smoothly)

Instructions

1. Set out a piece of [parchment paper](#) that's about 12x18. Mark out an 8x10 section on it in pen or marker then flip it over so you can see the markings through the paper (but they're not on top where they can bleed into the chocolate). You can also place this on a rimmed cookie sheet to keep yourself from spilling over the line.
2. Add the chocolate to a medium heatproof bowl. Fill a medium saucepan (large and deep enough for the bowl to sit over it) with 1-2" water. Be sure the bowl can't touch the water. Bring the water to a boil then turn down to low. Place the bowl with the chocolate over it. Stir frequently, until the chocolate is about 75% melted.
3. Once the chocolate is about 75% melted, remove from heat and stir vigorously until fully melted and smooth. If needed, return to heat for about 30 seconds to melt it a little more. If the chocolate is not melting or looks cloudy when solid

(usually from getting too hot while stored), you can add up to 1 teaspoon coconut oil.

4. Optional: Once the chocolate is fully melted and smooth, stir in the peppermint extract, but do so sparingly and taste to ensure it's not too much. You can also optionally stir in a few tablespoons of the crushed candy canes at this point.
5. Spread the chocolate evenly on your prepared parchment, filling in the marked out area so the chocolate is even.
6. Sprinkle the crushed candy canes evenly over the bark. Gently press them in with your palm to ensure they won't fall off once it's set.
7. Refrigerate the bark for at least 1 hour, or until set. You can also freeze it for about 30 minutes, but keep an eye on it to ensure it doesn't freeze too much (this can cause it to get white streaks or look cloudy).
8. Once set, break the bark into pieces. I suggest doing this on the parchment (it should pull away easily once set) so you can catch any tiny pieces that break away and save them for ice cream toppers. :)

Enjoy!

Store bark in an airtight container. If your home is on the warm side, it may be wise to keep it refrigerated, as it may turn soft and lose that bark "crisp" in warm or humid climates.