

# Monster Cookie 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 [white chocolate](#)
- $\frac{1}{3}$  cup (30g) old fashioned rolled oats
- $\frac{1}{3}$  cup (93g) creamy, salted peanut butter
- $\frac{1}{3}$  cup (58g) mini chocolate chips
- $\frac{1}{3}$  cup (58g) [mini M&M's](#)

## Instructions

1. First, toast your oats. Preheat the oven to 350F/175C. Spread the oats on a [rimmed baking sheet](#). Bake for 5-10 minutes, until dark golden brown (a little lighter than the color of raw almonds). Check early and toss halfway, as they can burn quickly. Once golden with a toasty smell, remove from oven and set aside to cool.
2. Line a [rimmed baking sheet](#) with [parchment paper](#) that drapes over the sides. If you don't have a rimmed baking sheet, use an extra large piece of parchment or line a 9x13 pan with parchment instead. Set aside.
3. In a medium to large heatproof bowl, combine the white chocolate and peanut butter. 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 white chocolate over it. Stir frequently, until the white chocolate is about 75% melted. Taste as you go, adding a little more peanut butter, if desired. Avoid adding more than 2 more tablespoons, as it will create a softer bark that may not hold its shape.

4. Once the white 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.
5. Once the white chocolate is fully melted and smooth, quickly stir in the oats then spread the mixture evenly on your prepared pan/parchment. If using a non-rimmed baking sheet, just be sure it doesn't spill off the edges.
6. Sprinkle the mini chocolate chips and mini M&M's 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.
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 using natural peanut butter, it should be refrigerated. If your home is on the warm side, it may be wise to keep it refrigerated regardless, as it may turn soft and lose that bark "crisp" in warm or humid climates.*