



# HAPPY HOLIDAY BARK

Mother's® Reindeer Games™ Cookies and peppermint candy cane pieces top layers of white and red swirl on chocolate to make this a jolly good treat.

Yield: 13" x 9" Holiday Bark  
Prep Time: 1 Hour, 30 Minutes

## INGREDIENTS

- 1 x 9 oz. package of Mother's Reindeer Games Cookies
- 16 oz. milk or dark chocolate
- 10 oz. white chocolate
- 6 oz. red candy melts
- 4 large peppermint candy canes, crushed



## DIRECTIONS

1. Prepare the Mother's Reindeer Games Cookies by selecting 30 of your favorite cookies, then place them face up on a tray or plate, ready to be added to the chocolate layers.
2. Melt the milk or dark chocolate and pour it onto a parchment-lined 13 x 9-inch cookie sheet. Spread it into an even layer.
3. Allow the chocolate to set until it's solid but still slightly soft and malleable. This can take about 10-15 minutes depending on the temperature of your kitchen.
4. Melt the white chocolate and carefully spread it over the set milk chocolate layer.
5. Melt the red candy melts. Use a spoon or spatula to paint swirls of red chocolate into the white layer for a beautiful, marbled effect.
6. Before the chocolate sets, sprinkle the crushed peppermint candy canes evenly over the top. Then, distribute Mother's Reindeer Games Cookies across the surface, pressing them gently into the chocolate to ensure they stick. Do not feel that you need to use all the cookies you selected earlier but do feel free to use as many as you'd like!
7. Refrigerate the bark for about 25 minutes or until fully set and hard.
8. Once set, remove from the fridge and break into shards for serving.

## CHEF'S NOTES

1. Work quickly with the melted chocolates to ensure your swirls are vivid and the layers don't set too much before adding the toppings.
2. Store the holiday bark in an airtight container in the refrigerator to keep it fresh.
3. If using a microwave to melt chocolate or candy melts, be sure to use short bursts stir in-between intervals of heat to prevent burning.

