



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

EASY PEPPERMINT BARK

Non-stick aluminum foil (EZ release)

1 package (11 ounces) white baking chips

1 package (12 ounces) semisweet chocolate chips

1/3 cup crushed mini candy canes or starlight mints

2 teaspoons vegetable oil (divided)

1. Line 9x13 inch pan with nonstick foil; set aside.
2. Combine semisweet chocolate chips and 1 teaspoon of the oil in medium microwave safe bowl. Microwave on high for 1 minute; stir. Microwave for an additional 30 seconds; stir until chips are melted and smooth.
3. Use offset spatula or back of large metal spoon to spread melted chocolate evenly in prepared pan. Chill until set, about 30 minutes.
4. Combine white chocolate chips and remaining 1 teaspoon of oil in medium microwave safe bowl. Microwave on high for 1 minute; stir until melted and smooth. If necessary, microwave for an additional 30 seconds; stir until chips are melted and smooth.
5. Stir in crushed candies.
6. Working quickly, spread mixture evenly over chocolate layer. Chill until set, about 15 minutes.
7. Place in freezer for 10 to 15 minutes before breaking into pieces.
8. Store in airtight container with parchment paper between layers. Makes about 3 dozen pieces.

