

SPOOKY HALLOWEEN BARK

INGREDIENTS

- White chocolate
- Milk or dark chocolate
- Jellies, sweets, pretzels, and sprinkles - they can be your favourite ones too!
- Orange and black food colouring (optional)



1. Start by lining a baking tray with some baking paper, then melt the white chocolate in the microwave - do this in short, 30 second bursts and stir each time, as it can melt quickly and may burn!

2. Once the chocolate has melted, mix together a couple of drops of the orange food colouring and the melted chocolate, then pour the melted chocolate onto the baking paper, spreading it in a rectangle shape about half a cm thick!

3. Melt the dark or milk chocolate the same way the white chocolate was melted, then swirl the melted chocolate gently into the coloured white chocolate on the baking paper by using a pointy object - a toothpick or chop stick would work best!

4. Now the most fun part - add and layer up all of your favourite, spooky toppings such as jelly sweets, sprinkles, raisins and even fruit!

5. Pop it into the fridge for a couple of hours to harden, then break into smaller pieces and enjoy as dessert or a sweet snack!

TOP TIP: Use yoghurt instead of chocolate - no need to melt, just add colouring, and top with sweets, then pop in the freezer to harden!

