



Hallowe'en Chocolate Bark

METHOD

- ◆ 200g white chocolate
- ◆ 1 tsp orange food colouring (oil-based is best)
- ◆ 75g dark chocolate
- ◆ 1 tsp black food colouring (oil-based is best)
- ◆ 70g orange, yellow and brown sweets, such as sugar-coated chocolate balls, popping candy or chocolate-coated peanuts
- ◆ 15g shop-bought edible eyes

- 1) **Line a baking tray with greaseproof paper**
- 2) **Melt the white chocolate in a heatproof bowl over a pan of simmering water (Make sure the bowl doesn't touch the water) or microwave it for 5-7 second bursts until smooth.**
- 3) **When melted, stir in the orange food colouring and set aside.**
- 4) **In a separate bowl, melt the dark chocolate using the same method, then mix in the black food colouring.**
- 5) **Pour the melted orange chocolate on to the greaseproof paper and spread in to an even layer. Drizzle over the black chocolate and swirl it in to make a pattern,**
- 6) **Evenly sprinkle over the sweets and edible eyes.**
- 7) **Chill in fridge for 1-2 hours until set, then break in to shards and enjoy**