

Peppermint Bark Trees by Lynn's Recipes



A really pretty way to make peppermint bark for the holidays. You can do this in a silicone mold, such as I did, or you can double this recipe and use a cookie sheet and spread it out flat and break or cut it apart. This makes a great gift or looks really pretty on your holiday table. This recipe came from BentleyBlonde, a friend of mine here on You Tube.

[Link to Bentley Blonde on YouTube](#)

Peppermint Bark

Ingredients:

- 8 ounces of brown chocolate (you can use dark, semisweet, milk chocolate or whatever you desire)
- 8 ounces of white chocolate
- 2 teaspoons vegetable oil, divided
- ½ teaspoon of peppermint extract, divided
- Candy Canes or peppermint candies that you have crushed.

If making one sheet of bark, line a rimmed baking sheet with parchment paper or waxed paper. Also double the above amounts to do this preparation.

In a heat safe bowl, add the brown chocolate. Melt chocolate at 50% power in 30 second intervals. Stir well after each heating. When fully melted, stir in half of the vegetable oil and half of the peppermint extract. Pour chocolate evenly in the silicone molds or spread out evenly on the cookie sheet. Sprinkle with some of the candy cane pieces and transfer to the refrigerator until fully set and hardened.

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Repeat melting process with the white chocolate and then add the vegetable oil and peppermint extract. Pour this evenly in the silicone molds over the brown chocolate or spread evenly over the white chocolate. Sprinkle with more of the peppermint. Transfer to the refrigerator for another 30-60 minutes or until fully hardened.

Unmold from the silicone molds or break or cut-up you used the cookie sheet method. Store in the refrigerator in an airtight container.

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Lynn's Recipes: January 2012
www.lynnrecipes.com

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