



Easter Chocolate Bark

Ingredients

1kg of milk chocolate (or as much as you need depending on how big you want your piece of bark to be!)

Sweets to decorate, such as:

Mini eggs

Chocolate buttons

Coloured sprinkles

Dried fruit

A little butter to grease the baking tray.

Equipment

1 large heatproof bowl

1 large saucepan

1 spatula

Greaseproof paper

Baking tray

Food bag

Rolling pin

Paper bags or boxes to package finished product

Method

1. Break the chocolate into small pieces in the heatproof bowl and place over the saucepan of water (ensure the water doesn't touch the bottom of the bowl!)
2. Stir the chocolate as it melts using the spatula.
3. Grease the baking tray and cover with greaseproof paper.
4. Put the mini eggs, chocolate buttons, etc. into the food bag and crush up using the rolling pin.
5. Once the chocolate is melted, pour it onto the baking tray.
6. Tilt the tray from side to side until the chocolate is spread evenly over it.
7. Use your sweets to decorate the chocolate as you wish.
8. Allow the chocolate to harden before carefully peeling off the greaseproof paper. Break the chocolate into different shapes and sizes of shards.
9. Package the shards of chocolate bark in bags or boxes.
10. Give your handmade chocolate bark to your friends and family as an Easter gift.