Christmas Choco Bark

Make the festive season even more festive with Colour Mill's Choco Bark recipe! This colourful treat is super easy to make and ideal to do with kids. Choose your favourite colours of Choco Drip and turn it into a celebration!

Boodschappenlijstje

Colour Mill Choco Drip 125g - Natural White
CD125NWT
€8.99

Colour Mill Choco Drip 125g - Green
CD125GRN
€8.99

Colour Mill Choco Drip 125g - Red
CD125RED
€8.99

FunCakes Sparkle Dust Classic Gold
F41130
€3.89

Ingredients

- Colour Mill Choco Drip Natural White
- Colour Mill Choco Drip Green
- Colour Mill Choco Drip Red
- Edible glitter of your choice (e.g. FunCakes Sparkle Dust Classic Gold)
- Sprinkles of your choice

Supplies

- Baking tray
- Parchment paper

Step 1: Melt the Choco Drip

Melt the Choco Drips from Colour Mill as indicated on the packaging. Then line a baking tray with parchment paper or a silicone baking mat.

Step 2: Create the Choco Bark

Pour the bottle of white Choco Drip onto the parchment paper and use a spatula to spread it evenly over the surface. Drizzle the red Choco Drip over the white drip, creating random swirls of red drip on the white layer. Repeat this with the green Choco Drip.

Step 3: Mix all the colours together

Use a skewer, toothpick, or fork to swirl the three colours of Choco Drip together. Be creative and make it a fun design!

Step 4: Decorate the Choco Bark

Sprinkle your chosen sprinkles and edible glitter over the Choco Bark to make it extra festive! Allow it to set firmly in the refrigerator.

Step 5: Enjoy delicious Choco Bark during Christmas!

This recipe is made possible by Colour Mill.