Christmas Chocolate Bark

This white chocolate bark is every chocolate lover's dream! With this recipe, you can easily make a Christmas Chocolate Bark to share during the cosy Christmas season. The chocolate bark is made of delicious FunCakes Chocolate Melts and decorated with FunCakes sprinkles and candy canes! Also a Christmas activity with children.

Boodschappenlijstje

FunCakes Chocolate Melts White 350 g

F30115
€13.99

FunCakes Sugar Decorations Christmas Set/12

F50250
€4.39

FunCakes Sugar Paste Decorations Ice Crystal White Set/12

F50270
€3.95

FunCakes Sprinkle Medley Frosty 65 g

F51375
€3.15

Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Ingredients

- FunCakes Chocolate Melts White 600 g
- FunCakes Sugar Paste Decorations Ice Crystal White
- FunCakes Sprinkle Medley Frosty
- FunCakes Sugar Decorations Christmas
- Candy canes

Supplies

- Spatula
- Baking sheet

Step 1: Melt the FunCakes Chocolate Melts

Melt 600 grams of FunCakes Chocolate Melts au bain marie or in the microwave. Microwave preparation: Put the FunCakes Chocolate Melts White in a microwave-safe bowl. Melt on maximum power (±800W) in the microwave. Stir the chocolate well every 15/20 seconds so that the temperature spreads evenly. Stop heating once the chocolate is almost completely melted (small pieces may still be visible). Keep stirring until the chocolate is completely melted. Be careful not to add any water!

Step 2: Pour the melted chocolate onto baking sheet

Line a baking tray with a sheet of baking paper. Then pour the melted chocolate onto the baking sheet and use a spatula to spread the melted chocolate over the baking sheet.

Step 3: Decorate the chocolate bark

Decorate the melted chocolate with the candy canes, the FunCakes Fondant Decoration Snowflakes White, the FunCakes Sprinkle Medley Frosty and the FunCakes Sugar Decoration Christmas. Let the chocolate bark set well in the fridge to get a nice sheen around the chocolate.

Step 4: Remove the Christmas Chocolate Bark from the fridge and break it into pieces. This way you can enjoy a piece to the fullest!