



St Nicholas Candy Bark

This St Nicholas Candy Bark is a huge chocolate bar with 'kruidnoten', candy and marzipan figures. Perfect for St Nicholas eve to share with the family. In this recipe from DeLeukstetaartenshop we explain to you how to make this St Nicholas Candy Bark!

Boodschappenlijstje



FunCakes Chocolate Melts Dark 350g

F30105
€12.36



FunCakes Sugar Decorations
Sinterklaas set/12

F50265
€4.39



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Overige benodigdheden:

- Smarties
- Tumtum (sugar coated soft candy)
- 'Kruidnoten'
- Baking tray

Put 600 grams pure chocolate melts in a bowl and melt them in the microwave. Don't let it get too hot! Stir the chocolate every now and then until it's liquid. Use a whisk to make small lumps disappear. Cover a baking tray with parchment paper and pour the melted chocolate on it. Decorate immediately with the marzipan Saint Nicholas figures, candy eyeballs, candy and 'kruidnoten'. Let it stiffen in the fridge in order to get chocolate with a shine.