

Heart Bark

by Renée's Soirées



Ingredients:

8 oz milk or dark chocolate
8 oz white chocolate

2 tsp vegetable oil, divided
Any pink, red, or heart-shaped sprinkles

Directions:

1. Melt the brown chocolate and 1 tsp vegetable oil in the microwave on 50% power in 30-45 second intervals, stirring in between. Do this until it is melted, but not necessarily in a liquid state.
2. Drop by spoonfuls into heart mold. (You can also use a bar pan lined with waxed paper, or heart-shaped cookie cutters on a piece of waxed paper).
3. Carefully push chocolate around mold or cookie cutter with a toothpick or small spoon until it covers the whole bottom, but try not to splash it onto the sides too much.
4. Put pan in freezer for 5-10 minutes (or refrigerator for longer), until firm.
5. While you are waiting for that to firm up, melt white chocolate and 1 tsp vegetable oil in the same fashion.
6. Once the brown chocolate layer is firm & cold, spoon the white chocolate on top and even it out
7. Sprinkle heart-shaped sprinkles on top and put pan in fridge or freezer until chocolate is completely cold. Gently push bottom of each silicone heart inside out, to ease the candy out.

Unless you have 2 heart molds, you will have to reheat the remaining chocolate and repeat entire process again, as this recipe makes about 12 hearts and the pan only has 6 heart molds. But you can make it quicker than you can explain it, so it doesn't take long.

Yield: Approx. 12 chocolate hearts

Tip: Use a quality chocolate. I used Wilton candy melts (available at craft stores), but you could also use Ghiradelli or Callebaut chips or bars.

Option: If you would like these to be a Peppermint Bark, add 1/4 tsp peppermint extract to each batch of chocolate.

Serve: As-is at a party, or package them in a zip-top baggie with a Valentine topper, and hand out to classmates or coworkers!