



Chocolate Bark



Ingredients

 100g	 milk	 chocolate	 50g	 white	 chocolate	 sweets
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Utensils

 scales	2 2 bowls	2 2 saucepans	2 2 spatulas	 baking tray
 chopping board	 rolling pin	 greaseproof paper	 spoon	



Method

1



1. Use a rolling pin to break-up the sweets.



2



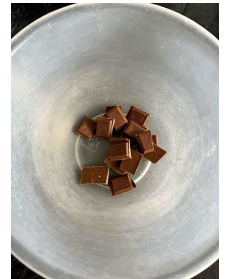
2. Put greaseproof paper on a baking tray.



3



3. Break-up the milk chocolate. Put it into a bowl.










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





4. Break-up the white chocolate. Put it into a bowl.



5       
5. Melt the milk chocolate over a saucepan of hot water.





6      
6. Melt the white chocolate over a saucepan of hot water.

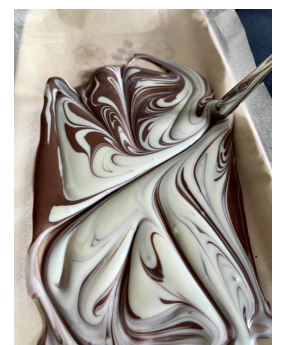
7      
7. Pour the melted milk chocolate on the baking tray.



8     
8. Pour the melted white chocolate on top.



9  
9. Use a spoon handle to make a swirly pattern.



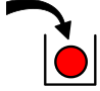
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10. Sprinkle the broken sweets on top.



11

11. Put into the fridge to harden.



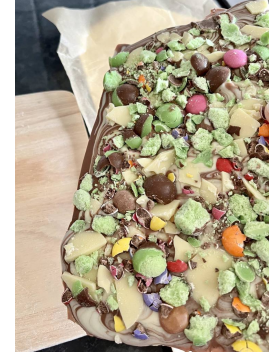
the



fridge



to harden.



12

12. Break into pieces and enjoy!



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