

BooBark!

Servings: Makes 25 pieces

- A delightfully ghoulish treat perfect for Halloween
 - 1 package (12 oz.) Milk Chocolate Morsels, Semi-Sweet or Bittersweet Chocolate Morsels
 - Up to 2 cups total of nuts, White Morsels, Butterscotch Flavored Morsels or any combo (roasted almonds*, sprinkles, pretzels, sunflower seeds, cereal, etc.)
 - ½ teaspoon salt if what ingredients you're using is not already salted!
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- Line a baking sheet with parchment paper.

1. In a medium bowl, gently melt Chocolate Morsels in the microwave, at 50% power for 30 minute intervals stirring as it cools down to a creamy consistency. Feel free to melt several different items in separate bowls if you want to swirl or layer your bark.

2. Mix! Stir all or some of the 2 cups total extra fixings into the chocolate, and spread onto the prepared baking sheet in a 1/2-inch-thick layer. You can go one of two directions: make sure all of the fixings are folded in and spread to ensure all bark is completely covered in chocolate OR stir in some, spread across parchment and sprinkle remaining on top.

3. Chill! Refrigerate the bark for about 10 minutes, until hardened. Remove the parchment paper and break into 25 bite-sized pieces and store (or snack!) Store the bark in an airtight bag or container at room temperature for up to 10 days.

*Try roasting almonds in the microwave on a microwaveable plate for one minute until sizzling. Each microwave is different, so time may vary. Be careful when taking the plate out of the microwave, it will be hot. Allow to cool and chop.