

Peppermint Bark

Easy homemade peppermint bark recipe with layers of white and dark chocolate, crushed candy canes. Perfect holiday treat ready in 2.5 hours!

2h 30min

PREP

10 min

COOK

2h 40min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Peppermint Bark

Ingredients

- 12 oz white chocolate
- 8 oz bitter chocolate
- 1 tsp olive oil

Instructions

- 1 Prepare workspace**

Line a baking sheet with parchment paper, leaving 2 inches of overhang on all sides for easy removal.
- 2 Prepare peppermint**

Crush 1 tsp peppermint candy canes into small pieces using a rolling pin or food processor until you have coarse chunks, not powder.
- 3 Melt white chocolate**

Place 12 oz white chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring between each interval, until completely smooth and melted, about 2-3 minutes total.
- 4** Pour melted white chocolate onto prepared baking sheet and spread into an even 1/4-inch thick rectangle using an offset spatula.
- 5** Sprinkle half of the crushed candy canes evenly over the white chocolate and gently press into surface with your fingers.
- 6** Refrigerate for 15 minutes until white chocolate is firm but not completely hardened.
- 7 Add dark chocolate layer**

Melt 8 oz dark chocolate in microwave using same 30-second interval method until smooth, about 2 minutes total.
- 8** Pour melted dark chocolate over the white chocolate layer and spread evenly to cover entire surface.
- 9** Sprinkle remaining crushed candy canes over dark chocolate and gently press to adhere.
- 10 Set and serve**

Refrigerate for 2 hours until completely firm throughout, then break into irregular pieces by hand or cut into squares with a sharp knife.

Tips

Use high-quality chocolate with at least 30-35% cocoa butter content for dark chocolate and 20-25% for white chocolate to ensure proper setting and better layer adhesion.

Crush candy canes in a sealed plastic bag using a rolling pin for the most control over piece size and to prevent mess. Aim for a mix of fine pieces and small chunks for optimal texture.

Add a tiny amount of vegetable oil (1/2 teaspoon per 8 ounces) to melted chocolate if it seems thick or threatens to seize, which will improve fluidity and workability.

Don't rush the cooling process - allow each layer to set properly in the refrigerator. The first layer should be firm but not completely hard before adding the second layer.

Line your baking sheet with parchment paper and leave overhang on the sides for easy removal once the bark has set completely.

For cleaner cuts, use a sharp knife warmed under hot water and wiped dry between cuts, or simply break the bark into rustic, irregular pieces for a more homemade appearance.

Temper your chocolate for professional results by heating it to specific temperatures, then cooling while stirring - this creates a glossy finish and prevents white bloom on the surface.

Store finished bark with parchment paper between layers if stacking, and keep it in the coolest part of your kitchen away from heat sources like ovens or radiators.