

BAKING
WITH
MOTHER
CHRISTMAS

Festive Recipes

FROM THE
Lapland
ELVEN WORLD

Enchanted Forest Chocolate Bark

Approx time: 10-15 minutes (plus setting/cooling time)
Makes: 10-12 shards

Ingredients

200g dark chocolate
100g white chocolate
50g pistachios, chopped
50g dried berries (cranberries,
cherries, blueberries)
½ tbsp gold star sprinkles
Edible gold glitter (optional)

Equipment

Large baking tray
Greaseproof paper
2x sauce pan
2x heatproof bowl
2x spatula
Cocktail stick



Method

Line a large flat baking tray with greaseproof paper. In two separate heatproof bowls melt the dark and white chocolate over pans of simmering water, making sure the bowls don't touch the water. Stir the chocolate until it has fully melted and then allow to cool for a few minutes.

Pour the melted dark chocolate onto the prepared tray and spread it into a large square measuring around 23 x 23cm. Drizzle over the melted white chocolate, don't worry about being messy! Using a cocktail stick, swirl the white chocolate into the dark chocolate to create a marbled pattern. Once you're happy with the pattern sprinkle over the pistachios, berries, gold stars and edible glitter for some extra festive sparkle.

Leave somewhere cool to set, or pop it in the fridge if you want to speed things up.

Once set, break it into shards and pop into a jar or box. This is a great gift too, so wrap around some ribbon and spread the festive cheer!