Peanut Butter Chocolate Bark

Makes 12 servings

Ingredients:



- Parchment paper
- 2 cups semisweet chocolate chips
- 1 tablespoon vegetable or coconut oil
- 1/2 cup creamy peanut butter
- 1/2 cup peanut butter chips
- 1/2 cup chopped salted peanuts
- (Optional) Holiday sprinkles

Directions

1. Line a baking sheet or large plate with parchment paper.
2. Place chocolate chips and vegetable oil or coconut oil in a microwave-safe bowl.
3. Microwave in 30-second intervals, stirring after each, until smooth.
4. Spread the melted chocolate into an even layer on the prepared pan.
5. Warm the peanut butter for 15–20 seconds. Spoon it over the chocolate and swirl gently with a knife.
6. Sprinkle with peanut butter chips, chopped peanuts, and holiday sprinkles, if desired.
7. Refrigerate for 1–2 hours until firm. Break into pieces before serving.

Cooking Tidbit

Make sure the bowl and spoon are completely dry when melting chocolate. Even a small amount of water can cause the chocolate to become thick and grainy.

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