

COOKERY CORNER

MAKE FATHER CHRISTMAS CHOCOLATE BARK

Do you know what chocolate bark is? It's a thin slab of chocolate, mixed in with lots of other ingredients – and it looks a bit like bark from a tree! To celebrate Christmas, we've put together a bark recipe that reminds us of Father Christmas.

WHAT YOU NEED

Two heatproof bowls. Two saucepans. Baking tray. Baking paper. Two wooden spoons. Tablespoon. Cocktail stick. 200g milk chocolate. 100g white chocolate. 2tbsp raspberries. 1tbsp strawberry laces (broken up into smaller pieces). 1tbsp mini marshmallows. 1 cookie. A grown-up to help.

METHOD

1. With the help of a grown-up, fill both saucepans with water so that they're around a quarter full. Heat them on a hob until the water is boiling and then reduce the heat until the water is gently bubbling.
2. Place the heatproof bowls on top of the saucepans, while making sure that the bowls aren't touching the water.
3. Break the milk chocolate and white chocolate into small chunks and then put them into separate heatproof bowls. Stir both mixtures until all the chocolate is melted.
4. Turn off the heat and let the chocolate mixture cool for up to 10 minutes.*
5. Put the baking paper onto the baking tray and then pour the milk chocolate onto the tray. Spread it out across the whole tray, so that it's in the shape of a rectangle.
6. Drizzle the white chocolate over the milk chocolate and then use the cocktail stick to create cool swirls and patterns.
7. Scatter the raspberries and strawberry laces over the chocolate mixture (these remind us of Santa's coat). Then add the mini marshmallows (which remind us of his bushy beard). Finally, break the cookie (Santa's favourite snack) into pieces and crumble it over the mixture.
8. Put the baking tray into the fridge and leave it there until the chocolate has set. Then ask a grown-up to break apart your chocolate bark! Now your bark is ready to eat.

*If you'd prefer, you could melt the chocolate in the microwave.



TAA, DAA!