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Double Chocolate Peanut Butter Bark

1 pound plus 2 oz. white chocolate chips (or any other white chocolate)

1 ½ cups chunky peanut butter

8 oz. bittersweet chocolate

- Butter a rimmed cookie sheet and line with parchment paper.
- Mix 1 pound white chocolate with peanut butter. Melt white chocolate and peanut butter in a bowl over simmering water, mixing often.
- Melt the remaining 2 oz. of white chocolate in a separate bowl, over simmering water.
- Do the same with the bittersweet chocolate.
- Spread melted chocolate and peanut butter on baking sheet. Spread it evenly and into a thin layer.
- Evenly distribute the melted bittersweet chocolate and the melted white chocolate on the peanut butter.
- Using the tip of a sharp knife, marbleize the two chocolates into the peanut butter.
- Refrigerate for 2 hours. Cut into pieces.
- Pack in an airtight container between layers of wax paper.