

Easy Barks

Barks are made by mixing any crunchy food product with chocolate or candy coatings and are a great way to make great tasting candy quickly and easily.

Melting Candy Coatings

While real chocolate may be used to make these treats, we suggest using confectionary candy coating. Candy coating contains cocoa powder and vegetable oil. It is easy to melt and requires no tempering. If a thinner coating is desired, paramount crystals may be added. If adding flavors or colors, use a concentrated flavor or oil-based color.

Microwave Method: Place wafers in a microwave safe bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue microwaving only a few seconds at a time, stirring each time, until wafers are nearly melted. Remove from microwave and stir until all the wafers are melted.

Double Boiler Method: Bring water to nearly boiling in the bottom double boiler pan. Take pan off stove. Put wafers in the top pan of the double boiler. Place the pan over the bottom pan containing the hot water. Stir until the wafers are fluid. Important: never have the top pan over the bottom pan when the bottom pan is on the stove. Too much heat, water or steam ruins the candy coating.

Bark Pieces

Simply melt desired candy coating, add any amount of a crunchy food product, depending how crunchy you want it and spread on waxed paper. The thinner the bark, the easier it will be to break up. To cut in neat pieces, when candy is "just set" score into squares using a pizza cutter. When candy is hard, it will break into squares.

Molded Bark

Simply melt desired candy coating, add any amount of a crunchy food product, depending how crunchy you want it and spoon into mold. Place into freezer to harden. When the mold looks cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.

Suggested Recipes For Barks

The following recipes are quick and easy to make. Just add the ingredients listed to the melted candy coating.

Peanut Butter & Jelly Bark

2 pounds peanut butter coating
1 pound grape crunch

Minty Chocolate Bark

2 lbs. dark chocolate coating
10 ounces Oreo® cookie pieces
30 drops of peppermint oil

Lemon-Lime Bark

2 pounds white candy coating
1/2 pound key lime crunch
1/2 pound lemon crunch

Layered Peppermint Bark

1 pound dark chocolate candy coating
1 pound white candy coating

Add peppermint oil to dark candy coating and spread onto parchment paper. When just firm spread white candy coating on top and immediately sprinkle with peppermint chips.

Tiger Butter

Melt one pound peanut butter coating and spread on waxed paper. Spoon on about 1/4 cup of melted milk chocolate flavored coating over the melted peanut butter coating. Marbleize with a knife.

Be creative! If you have left over chocolate, dump some ingredients you may have around your kitchen like pretzel crumbs, cereal, or nuts into the chocolate, pour out onto waxed paper and let set.

Luau Bark

2 pounds white candy coating
1½ cups chopped pecans
1½ cups toasted coconut
1¼ cups mini marshmallows
1/3 cups dried apricot or pineapple

S'more Bark

2 pounds milk chocolate candy coating
1 teaspoon marshmallow flavor
4 ounces mini marshmallows
4.5 ounces graham crackers broken into small pieces

10 - 15 drops peppermint oil

1½ cups peppermint chips