

# Hoosier Bark

## INGREDIENTS:

- 2 pounds Cocoa Dark Candy Coating, melted
- 1 cup Chopped Pretzels
- 1 cup Oreo Cookie Pieces
- 1/3 cup Chopped Peanuts
- 1/3 cup Toffee Crunch
- 1 tsp Coarse Sea Salt
- 1/2 pound White Candy Coating, melted



## TOOLS FROM CKSA:

- Parchment Paper
- Cookie Sheet
- Angled Spatula
- Pastry Wheel

## DIRECTIONS:

1. Line cookie sheet with parchment paper & spread melted Cocoa Dark coating into an even layer using an angled spatula.
2. Immediately sprinkle pretzels, cookie pieces, peanuts & crunch over coating before it sets up. Sprinkle with sea salt.
3. Lightly press ingredients into candy coating to assure that it adheres to coating.
4. Drizzle with melted white candy coating.
5. Allow the candy to set at room temperature for several minutes. Use a pastry wheel, pizza cutter or dough cutter to score & cut through bark.
6. When candy is completely set, break apart pieces.