



Easter Chocolate Bark

about 12 servings

Easy

up to 20 Min.



Ingredients:

For the bark:

- 150 g Dr. Oetker 72% Extra Dark Chocolate
- 150 g Dr. Oetker 35% Milk Chocolate
- 300 g Dr. Oetker 26% White Chocolate
- Dr. Oetker Pink Extra Strong Food Colour Gel
- Dr. Oetker Violet Extra Strong Food Colour Gel
- about 10 g Chocolate Mini Eggs
- Dr. Oetker Fairy Princess

- 1** For the bark:
Place the dark chocolate, milk chocolate and white chocolate into separate microwave-safe bowls.
- 2** Place each bowl in the microwave and heat for short periods of 30 seconds at a time, stirring in between, until the chocolate is smooth and melted.
- 3** Divide the melted white chocolate between 3 bowls and add 2-3 drops of Dr. Oetker Extra Strong Colour Gels to two of the bowls. Stir, and add more drops for a stronger colour.
- 4** Take a large baking tray and line it with baking parchment. Gradually spoon on the different chocolates one tablespoon at a time. Once all the chocolate is on the tray, take a cocktail stick and gently swirl it through the chocolate to create a marbled effect. Gently tip the tray from side to side to ensure the chocolate has set over an even surface space.
- 5** Decorate with the chocolate eggs and sprinkles. Leave to set in a cool place, or in the fridge, then break up to serve.



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