

HALLOWEEN BARK



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 16 servings*

Reorder No.	Description	Amount
283610	GFS® Semisweet Chocolate Chips, chopped	16 oz.
299405	GFS Unsalted Butter	3 Tbsp.
105182	GFS Mini Pretzel Twists, roughly broken	
105182	Oreos, roughly chopped	
764700	M&M's Milk Chocolate	
653742	Candy Corn	

Preparation Instructions

Wash hands.

Prepare a baking sheet by lining it with a silicone liner or parchment paper; set aside.

Chop or break cookies and pretzels; set aside.

In a double-boiler with lightly simmering water, combine chocolate and butter. Heat until chocolate is melted. Stir until you have a smooth mixture. Remove chocolate from heat. Pour about half of the melted chocolate onto the lined baking sheet, then spread about ¼" thick.

Working quickly, add an assortment of pretzels, cookie pieces, and candy corn (or other candies) in a single layer.

Pour the remaining melted chocolate on top of the pretzels and cookies, then add additional toppings. Set aside and allow the chocolate to cool fully. You can place the entire baking sheet in the freezer for 10 minutes to speed up the process.