



Pink Swirl Chocolate Bark

Ingredients



Adapted from *A Couple of Cooks*



- 12 oz. bittersweet chocolate chips or 1 bag of semi-sweet chocolate chips
- 6 oz. white chocolate chips or 1/2 bag of white chips
- 1 Tbsp. red beet powder



Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Fill a sauce pan with water and bring it to a simmer. You are making a double boiler.
2. Place the dark chocolate in a bowl or small pan and hold it over the water-do not let it touch the water and stir until they are fully melted.
3. Line a baking sheet with parchment and pour the chocolate on the paper. Smooth it over with a spatula.
4. Now do the same for the white chocolate, but add the powder while melting.
5. Make lines across the chocolate with the pink and then cross over it with a knife or spatula to make the design.
6. Put in the freezer for an hour and then it is ready to break up and serve.

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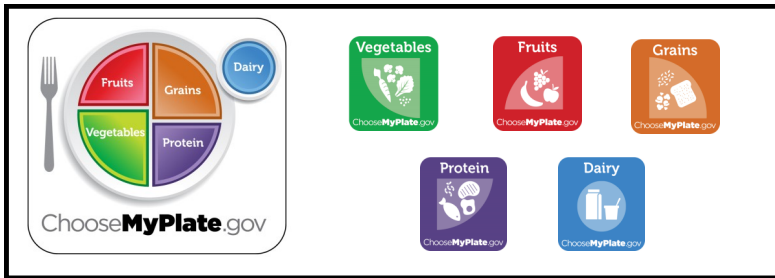
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