

Ingredients

Preparation time: 15 minutes

Servings: ~30

Cost: \$

1 lb. HERSHEY'S Special Dark Chocolate

¾ cup chewy red hots and sprinkles, or candy of your choice

Parchment or wax paper

Directions

1. Melt chocolate in a double-boiler. If you do not have double-boiler use a saucepan with a metal mixing bowl over it. See below for tips.
2. Make sure you do not get any water in the chocolate or it may seize up.
3. Stir in ½ cup of candy.
4. Cover large baking sheet with parchment paper. Pour mixture onto baking sheet and spread evenly.
5. Sprinkle the remaining ¼ cup candy over top.
6. Refrigerate for 1 hour.
7. Break into pieces and store in airtight container.
8. Share with loved ones, there will be lots!



Cost per serving:

\$ = < \$5, \$\$ = \$5-10, \$\$\$ = > \$10

Valentine Chocolate Bark

Amount	1 piece
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Calories	100
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Fat (g)	5
Sat. Fat (g)	3

Carb. (g)	12
Fiber (g)	1

Protein (g)	1
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Allergen info: Gluten free

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Cooking Tip

Melting Chocolate

Place water in the bottom of a double boiler or sauce pan so the top of the water is ½ inch below the upper pan. If using a saucepan, place a stainless steel or heat proof bowl on top of the saucepan. Then place over low heat. Add the chocolate gradually and stir constantly until it is melted. The water in the bottom of the double boiler should simmer but not come to a boil while melting.

You can use a microwave to melt chocolate. However, you will want to melt in small batches on high for 1-2 minutes until you can stir the chocolate.