PEPPERMINT BARK
Makes one 12-inch by 16-inch sheet

8 ounces candy canes
8 ounces dark chocolate, tempered or dark chocolate coating, melted*
1/8 teaspoon peppermint oil
8 ounces white chocolate, tempered or white chocolate coating, melted*

*Either tempered or melted coating may be used to create this recipe.

Place the candy canes in a plastic bag. Crush lightly using a rolling pin.
Mix the dark chocolate with the mint oil.
Spread the dark chocolate-oil mixture into a 12-inch by 16-inch baking sheet lined with parchment paper using an offset palette knife.
When the dark chocolate has set, spread the white chocolate on top of the dark in an even layer. This may be done immediately, or any time within an hour of the dark chocolate setting.
Sprinkle the crushed candy canes uniformly onto the surface of the white chocolate before it sets.
Allow to set at room temperature for 1 hour or longer. Break into pieces to serve.

Recipe from Peter Greweling, C.M.B., C.H.E., professor in baking and pastry arts at the CIA.
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