## HALLOWEEN BARK



Cordon
FOOD SERVICE STORE

## Ingredients Yield: 16 servings

| Reorder No. | Description | Amount |
| :--- | :--- | :--- |
| 283610 | GFS <br> Chips, Chopped | 16 oz. |
| 299405 | GFS Unsalted Butter | 3 Tbsp. |
| 105182 | GFS Mini Pretzel Twists, <br> 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 $1 / 4^{\prime \prime}$ 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.

