

Chesapeake Bark

Serves: about ¾ lb Print

Ingredients:

- 1 bag (12 oz) milk chocolate chips
- ½ cup finely crushed Utz Crab Chips

Directions:

1. Line a 9x13 baking sheet with parchment (or wax) paper. Set aside.
2. Place chocolate chips in a microwave safe bowl. Melt in 30 second intervals for the first minute then in 15 second intervals, stirring between each interval, until the chocolate is melted and smooth. Stir in crushed chips until completely coated and incorporated.
3. Pour chocolate mix onto prepared baking sheet. Use a small offset spatula to spread out the chocolate mix over the baking sheet. Tap the baking tray lightly against the countertop to get out any air bubbles. Allow to set at room temperature for 1-2 hours or in the fridge for about 30 minutes until the bark is solid. Break bark into pieces. Serve!

Recipe notes:

*Measure the crab chips after they're crushed. To crush the chips, place the chips in a plastic baggie and crush with your hands until the chips turn into crumbs.

*This makes a pretty thin bark. To make the bark thicker, don't spread the chocolate to the size of the whole 9x13 pan or double the recipe.

*To make the crab pattern (or any other pattern) on the chocolate, gently lay a plastic stencil on top of the chocolate while it's still wet, and sprinkle red sanding sugar. Use a sharp knife to gently lift the stencil, smooth down any chocolate that loosened, and repeat as desired.