

Christmas Candy Bark
(www.thefarmgirlrecipes.blogspot.com)

1 package semi-sweet chocolate chips
1 package white chocolate chips
2 cups Rice Krispies
candy canes
red and green M&Ms

1. Put your candy in a ziploc bag and smash to pieces (the kids love this). Melt chocolate chips in a double broiler until smooth. Spread on parchment lined baking sheet till quite thin (because you are adding a lot of layers you want it as thin as possible). Sprinkle Rice Krispies over top and put in refrigerator until set.
2. Melt white chocolate in double broiler until smooth and creamy. A double boiler is the way to go with white chocolate because it is a lot more temperamental. Spread over chilled semi-sweet layer. Sprinkle on M&Ms and candy canes. Put back in fridge until it hardens and is completely chilled, about 45 minutes.
3. Remove from fridge, break in pieces and enjoy!