

Magic Mint Chocolate Bark

<http://unihomemaker.com/2013/12/12/magic-mint-chocolate-bark/>

Ingredients:

- 1 (10 ounce) bag of dark chocolate and mint morsels
- 1/3 cup of broken pretzel pieces

Preparation:

Preheat the oven to 325 degrees F. Line a 9" x 13"-inch sheet pan with foil or parchment paper.

Pour morsels onto the lined sheet pan and arrange them so they are touching each other in a single layer.

Bake for 1-3 minutes or until morsels are glossy and shiny looking. Remove from the oven to the cooling rack. Using the tip of a butter knife or chopstick, immediately swirl morsels to create a swirled pattern.

Sprinkle with broken pretzel pieces. Hold sheet pan 3 inches above counter and drop to settle pretzel pieces into the melted morsels. Refrigerate for 1 hour or until firm. Break into pieces. Store in airtight container in the refrigerator.