

Halloween munch dark chocolate bark is a fun and creative way of using healthier Halloween candy products!

SERVINGS: 6-8 | PREP TIME: 5 MIN | COOK TIME: N/A

Ingredients

- 2 cups [dark chocolate chips](#) (about 12 oz)
- 1/3 cup white chocolate chips
- 1 Tbsp+ 1 tsp coconut oil
- 1/4 cup candy corn
- 1/4 cup gummy worms
- 1/4 cup popcorn
- Halloween sprinkles



Directions

- Line a medium/large baking sheet with parchment paper or aluminum foil leaving overhang on at least two sides.
- Add the chocolate chips and 1 Tbsp coconut oil to a microwave-safe bowl and microwave for 30 sec. Stir with a spoon and continue to warm in 30 sec increments until melted.
- Spread the melted chocolate across the prepared baking sheet and use a rubber or offset spatula to smooth into an even layer.
- Melt the white chocolate and 1 tsp oil in a separate bowl for 30 sec increments until smooth.
- Drizzle the white chocolate in a “spiderweb or mummy style” across the baking sheet of melted dark chocolate.
- Place candies, popcorn, and sprinkles on top of the bark while melted then place the baking sheet in the fridge or freezer for 1 hr to harden. Once hard, use a knife to cut into pieces of bark and enjoy!

Notes

- Keep bark in an airtight container in the fridge or freezer until ready to eat!