

Chocolate Peanut Butter Bark

From *Gluten-Free Nosh* at www.glutenfreenosh.com

Please refer to web site for full story and information about the recipe.

<http://glutenfreenosh.com/2015/02/13/chocolate-peanut-butter-bark>

Ingredients:

- 2 cups semisweet or dark chocolate chips
- 1 cup peanut butter chips (such as [Reese's peanut butter chips](#))

Method:

1. Line a large baking sheet with parchment paper.
2. Place chocolate chips in a large bowl and microwave on half power (such as 5 out of 10) for 1-1/2 minutes, or until mostly melted. Stir chocolate well to melt the remaining chocolate chips (if not melting, pop bowl back in the microwave briefly). Pour chocolate onto prepared baking sheet and spread thinly with a rubber spatula into a rough rectangle.
3. Place peanut butter chips in a large bowl and microwave on half power (such as 5 out of 10) for 1-1/2 minutes, or until mostly melted. Stir well to melt the remaining peanut butter chips (if not melting, pop bowl back in the microwave briefly). Pour dollops of melted peanut butter chips on top of the chocolate. Drag the tip of a knife through the peanut butter to swirl it through the chocolate.
4. Refrigerate for at least 30 minutes, until firm. Cut into bite-sized bark with a large knife. Note that you won't really be sawing/cutting the bark, but rather I take a large chef's knife, put both hands on top of it and press down on the bark to break it up.

Yield: 6 to 8 servings