



## Chocolate Bark Cookie Bites Topped with Butterfinger® & Cookie Crumbles

Dessert | Dessert | All year round

**Yields: 24 Mini Bark Cookie Bites**

### INGREDIENTS

#### For Chocolate Bark:

- 1 cup white chocolate chips
- 1 cup peanut butter chips
- 1 cup milk chocolate chips

#### For Cookie Bites:

- 24 ea. peanut butter cookies, chopped into ½" pieces

### Method:

Pre-heat the oven to 150 degrees F. Line a sheet pan with baker's parchment and spray lightly with food release spray. Scatter the chips into the sheet pan one type at a time, so you can see all three colors separately. Apply the chopped cookie pieces in top of the chips, and place in the warm oven until the chips have completely melted and have covered the sheet pan. Remove the sheet pan and gently drop onto the counter a few times to tap out any air bubbles in the bark. Cool bark on a wire rack until it is slightly warm to the touch, apply the Butterfinger®, making sure it adheres

to the bark but does not melt. Place into the fridge for 20 minutes to set. Remove from fridge and break the bark into shards or cut into neat squares with a hot knife.