

Making Your **Bark**: 2023 Philly Candy Show

Sweet & Salty Bark

28 ounces	Milk Chocolate, tempered
10 ounces	Broken pretzels
4 ounces	Peter's loaf caramel, melted
4 ounces	White coating wafers, melted
4 ounces	Dark coating wafers, melted
1 teaspoon	Sea Salt

1. In a large bowl, blend pretzels with tempered milk chocolate.
2. Spread the mixture onto a parchment-lined 18x26 sheet pan approximately 3/8 – 1/2 inch thick. Immediately sprinkle the sea salt on top while the mixture is wet. Drizzle the melted caramel, milk coating and dark coating over the top. Place in cooling tunnel or fan cool in 65-68°F room.
3. If you prefer to cut into square pieces, allow to set just until firm and score & cut with a knife or roller cutter. Otherwise allow to cool fully and break into random pieces.

Oh My Goodness Bark

28 ounces	Wilbur W796 Peanut Coating, melted
6 ounces	Broken pretzels or mini pretzels
3 ounces	Kellogg's Corn Pops cereal
6 ounces	Milk Chocolate, tempered
6 ounces	Dark Chocolate, tempered
1 teaspoon	Sea Salt

1. In a large bowl, fully melt peanut coating to approximately 100°F and blend in pretzels & cereal; set aside and keep melted around 90-92°F.
2. Spread the mixture onto a parchment-lined 18x26 sheet pan approximately 3/8 – 1/2 inch thick. Immediately sprinkle the sea salt on top while the mixture is wet, and immediately drizzle the milk and dark chocolates on top. Place in cooling tunnel or fan cool in 65-68°F room.
3. If you prefer to cut into square pieces, allow to set just until firm and score & cut with a knife or roller cutter. Otherwise allow to cool fully and break into random pieces.

Cookies and Cream Bark

28 ounces	White confectionery wafers, melted
10 ounces	Chopped Oreo cookies
6 ounces	Black coating wafers, melted

1. In a large bowl, blend melted white wafers with cookie pieces.
2. Spread the mixture onto a parchment-lined 18x26 sheet pan approximately 3/8 thick. Immediately drizzle the black dark coating on top. Place in cooling tunnel or fan cool in 65-68°F room.
3. If you prefer to cut into square pieces, allow to set just until firm and score & cut with a knife or roller cutter. Otherwise allow to cool fully and break into random pieces.

Pumpkin Pie Bark

28 ounces Wilbur Caramel Flavored Chips HC-7009
6 ounces Cinnamon Toast Crunch cereal
2 tablespoons Pumpkin Pie Spice
1 tablespoon Pumpkin Pie Sugar (50% sugar mixed with 50% pumpkin pie spice)
As needed Paramount Crystals

1. Toss cereal together with pumpkin pie spice to coat the pieces.
2. Melt caramel chips to 115-120°F; if too thick add ¼ to ½ ounce paramount crystals to thin as needed. Blend in cereal and all remaining spice; mix until cereals are coated evenly.
3. Spread the mixture onto a parchment-lined 18x26 sheet pan approximately 3/8 – 1/2 inch thick. Sprinkle with pumpkin pie sugar before the coating solidifies. Place in cooling tunnel or fan cool in 65-68°F room.
4. If you prefer to cut into square pieces, allow to set just until firm and score & cut with a knife or roller cutter. Otherwise allow to cool fully and break into random pieces.

Cranberry Nut Bark

28 ounces Dark Chocolate, tempered
7 ounces Dried cranberries
12 ounces Assorted nuts or seeds (almonds, cashews, pepitas, etc.)
1 teaspoon Sea salt

1. In a large bowl, blend cranberries and nuts with tempered dark chocolate.
2. Spread the mixture onto a parchment-lined 18x26 sheet pan approximately 3/8 – 1/2 inch thick. Immediately sprinkle the sea salt on top while the mixture is wet. Place in cooling tunnel or fan cool in 65-68°F room.
3. If you prefer to cut into square pieces, allow to set just until firm and score & cut with a knife or roller cutter. Otherwise allow to cool fully and break into random pieces.

Potato Chip Bark

28 ounces Milk or Dark Chocolate, tempered
14 ounces Potato chip pieces

1. In a large bowl, blend potato chip pieces and with tempered chocolate to fully cover pieces.
2. Spread the mixture onto a parchment-lined 18x26 sheet pan approximately ¼ to 3/8 inch thick. Place in cooling tunnel or fan cool in 65-68°F room.
3. If you prefer to cut into square pieces, allow to set just until firm and score & cut with a knife or roller cutter. Otherwise allow to cool fully and break into random pieces.

Fruity Sour Puss Bark

28 ounces White confectionery wafers, melted
6 ounces Sour Patch Kids candies, chopped
4 ounces Fruit Loops cereal
To taste Citric acid crystals, fine grind (add to taste)

1. In a large bowl, blend potato chip pieces and with tempered chocolate to fully cover pieces.
2. Spread the mixture onto a parchment-lined 18x26 sheet pan approximately 3/8 to ½ inch thick. Place in cooling tunnel or fan cool in 65-68°F room.
3. If you prefer to cut into square pieces, allow to set just until firm and score & cut with a knife or roller cutter. Otherwise allow to cool fully and break into random pieces.