

Halloween Candy Bark

1 lb. bittersweet chocolate, coarsely chopped
3 Butterfinger candy bars (or 8 fun size bars), roughly chopped
3 toffee candy bars (or 6 fun size bars), roughly chopped
8 Reese's cups, cut into wedges
¼ cup honey roasted peanuts
3 oz. green and orange pretzel M&Ms, coarsely chopped
3 oz. good quality white chocolate, finely chopped

Line a medium sized baking sheet (about 12- x 10-inch) with foil. In a heatproof bowl set over a pot of simmering water, heat the bittersweet chocolate until completely melted and smooth. Pour over the foiled pan and use a spatula to spread into a thin layer.

Scatter the candy bars, peanuts, M&Ms over the layer of melted chocolate. Gently press the candy to adhere to the chocolate. Chill in the refrigerator for 30 minutes.

Clean the heatproof bowl to use for the white chocolate. Once the bittersweet chocolate and candy layer is chilled, melt the white chocolate in the heatproof bowl over simmering water. Use a spatula or fork to drizzle over the candy bark and chill again for another 30 minutes.

Peel away the foil and break candy bark into large pieces. Keep chilled in the fridge until ready to serve.

Source: [Annie's Eats](#), originally [Bon Appetit](#), October 2010