



Sarah's Festive Halloween Bark features a medley of popular candy bars atop a base of semisweet chocolate mixed with roasted pumpkin seeds. Sarah Nasello / The Forum

Sarah's Festive Halloween Bark

Makes: About 2 pounds of bark or 3 dozen 2-inch pieces

Ingredients:

1 pound good semisweet chocolate, roughly chopped (bars of chocolate melt better than chips)
¼ cup roasted and salted pumpkin seeds
3 to 4 fun-size Butterfinger candy bars, roughly chopped
2 Heath bars (1.4-ounce each), roughly chopped
5 snack-size Reese's Peanut Butter Cups, cut into small wedges
2 ounces good white chocolate, roughly chopped
Generous pinch of flaky sea salt
Reese's Pieces, festive sprinkles, a few extra pumpkin seeds and/or candy corn, to scatter on top

Directions:

Line a baking sheet with parchment or wax paper; set aside.

In a medium heatproof bowl, melt ¾ of the semisweet chocolate in the microwave or over a pan of gently simmering water (low heat), just until melted and warm, but not hot. If using the microwave, melt in 15 second intervals on medium-low, stopping and stirring after each interval until the chocolate is melted and smooth.

Once the chocolate is melted, stir in the remaining quarter of the chocolate until fully melted. Add pumpkin seeds and stir until fully incorporated. Pour the mixture onto the lined baking sheet and use an offset spatula or flat knife to spread into a rectangle about 12-by-10 inches and ¼-inch thick.

Scatter chopped candy bar pieces over the melted chocolate and use your hands to gently press them into the surface so that they adhere.

Melt white chocolate using the same process described for the semisweet chocolate. Remove from heat and use a spoon to drizzle across the candy mixture. Sprinkle the top with sea salt.

Decorate the top with a light sprinkling of Reese's Pieces, festive sprinkles and/or candy corn. Refrigerate the bark until firm, about 30 to 45 minutes. Use a sharp knife to cut the bark into pieces of any size, as desired.

Sarah's tips:

- Feel free to use any mixture of your favorite Halloween candies to top the melted chocolate.
- Reserving ¼ of the chocolate to stir into the melted chocolate is known as a quick tempering method that will help the chocolate to set better.
- Store the bark pieces in an airtight container at room temperature for up to 1 week, in the refrigerator for up to 2 weeks, or freeze for up to 3 months. Thaw in the refrigerator overnight before serving.
- Do not use your hands to break up the bark, as their warmth will melt the chocolate.

Published October 13, 2021, by The Forum of Fargo-Moorhead / InForum.com.

"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.