

Baker's Bark.®

Ingredients:

2 cups chocolate
chips, divided

1-2 T "butter"

2-3 T Maker's Mark®

1/2 c sugar

Method:

Melt one cup of chocolate chips in a double boiler. Carefully spread melted chocolate on parchment paper, about 6" x 10" or so.

In a sauce pan, melt sugar undisturbed. Once deep golden-caramel, remove from heat and add "butter," whisky & spices. Allow to cool slightly. →

5 drops liquid smoke

pinch each of:

salt, pepper, &
cayenne

additional salt,
pepper, & sugar
for garnish

Using a spoon, drizzle caramel all over thin layer of chocolate. Use about half of the caramel, and save the rest for ice cream or whatever.

After the caramel has cooled, melt remaining chocolate chips. Spread melted chocolate over the caramel.

Sprinkle fresh-cracked pepper, coarse salt (I used Hawai'ian Volcano black sea salt,) and sugar all over the bark. Allow to cool at room temperature. To eat, just break off chunks. Enjoy!