



You will need

- 100g Milk chocolate
- 100g Dark chocolate
- Red Chocolate Beans
- White Mini Marshmallows
- Mini Pretzels
- Black Icing/Icing Pen

Instructions

1. Line a baking tray with baking parchment. Make sure it has a rim otherwise you'll be cleaning up a chocolate mess!
2. Chop or break up the chocolate into smaller pieces and melt both of them in the microwave in separate bowls. (Remember to check and stir them every 30 seconds or so to make sure it doesn't burn!)
3. Pour the dark chocolate into the baking tray and spread around a little. You want the bark to be thick. It doesn't matter if the chocolate doesn't reach the edges of the tray!
4. Pour the milk chocolate into the dark chocolate and use the back of a spoon to mix around, you want to create a marble effect, not stir them completely together.
5. Now add your chocolate beans, leaving plenty of space at the top of each one. This will be Rudolph's nose!
6. Cut your mini marshmallows in half, so they are a bit thinner. Then press two halves into the chocolate just above the chocolate bean. These will be the eyes.
7. Break your pretzels in half and add one to either side of Rudolph's face for his antlers. Add any other sprinkles you want to fill the rest of the space.
8. Now leave to set! (You can pop it in the fridge if you really can't wait!)
9. Finally use black icing, or a black icing pen to add the dots to the marshmallow eyes.
10. Cut up the bark into pieces, making sure to try and leave your reindeer whole! Enjoy your festive chocolate.

