



SWEET Candy Store 25

ALMOND BUTTER

# BISCUIT BARK

2 x 205g (6½-ounce) packets oreo biscuits,  
chopped coarsely

100g (3 ounces) mini white & chocolate  
marshmallows

600g (1¼ pounds) white chocolate Melts

40g (1½ ounces) mini oreo biscuits,  
chopped coarsely

1 tablespoon icing (confectioners') sugar

almond butter filling

½ cup (160g) almond spread (butter)

½ cup (80g) icing (confectioners') sugar

½ teaspoon vanilla bean paste

40g (1½ ounces) unsalted butter, softened

1 Make almond butter filling.

2 Line a 26cm x 40cm (10½-inch x 16-inch)  
oven tray with baking paper. Combine  
biscuits and marshmallows in a large bowl.

3 Place 375g (12 ounces) of the chocolate in  
a medium microwave-safe bowl. Microwave  
on HIGH (100%) in 30-second bursts, stirring,  
until melted and smooth. Add to marshmallow  
mixture; stir to combine. Pour mixture on tray;  
spread until 1cm (½-inch) thick.

4 Using your hands, crumble the almond  
filling evenly over chocolate mixture.

5 Place remaining chocolate in a small  
microwave-safe bowl. Microwave on HIGH  
(100%) in 30-second bursts, stirring, until  
melted and smooth. Spread evenly over bark  
to cover. Sprinkle with chopped mini mini  
biscuits. Refrigerate for 30 minutes. Cut into  
pieces. Dust with icing sugar to serve.

almond butter filling Place almond spread,  
sifted icing sugar, vanilla and butter in a  
medium bowl; stir with a wooden spoon until  
smooth and well combined.

prep + cook time 30 minutes (+ refrigeration)  
serves 10

tips Use milk or dark chocolate if you prefer.  
Chop large marshmallows into small pieces  
if you cannot source mini ones. Place baking  
paper over the top of the bark when spreading  
and use a rolling pin to ensure an even  
thickness. Store bark between layers of baking  
paper in an airtight container in the fridge for  
up to 2 weeks.