

TIGER BUTTER BARK RECIPE

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Follow our easy, step-by-step, instructions to learn how to make Tiger Butter Bark candy. It's so good.



Tiger Butter Bark Recipe, great to enjoy, great to share as a gift.

You may not find a lot of candy type recipes here on Taste of Southern, but we do have a lot of great dessert recipes for you.

While I love candy, I've never been much into making it. Kind of like I love cakes, I just don't bake a lot of them. Pies either. Wonder why that is? Smile.

But, with Christmas just a few days away, I wanted to share this really quick and easy way to make something special you can carry to your family get together, office parties, or to give as gifts for family and friends.

It's really easy to assemble and other than waiting for it to firm up, it only takes a few minutes to prepare. So, go ahead and make it, then carry on with your other last minute errands while the Tiger Butter Bark firms up in the refrigerator.

If you enjoy the taste combination of peanut butter and chocolate, you'll love this stuff.

There is a Tiger Butter Fudge recipe, but this is just called "bark." It's thin, and can be broken into pieces, or cut with a pizza cutter into squares if you prefer.

So, ready to give it a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Tiger Butter Bark Recipe – You'll only need these three ingredients.

We begin by breaking up the almond bark sections. Place these in a medium sized sauce pot and place the pot over Medium-Low heat on your stove top.

Go ahead and measure out the cup of chocolate chips and place them in a microwave safe bowl. We'll melt these in just a few minutes.

Once you see the almond bark starting to melt, you'll need to stir it continuously so it doesn't stick and burn to the bottom of the pot. Scrape the bottom and sides often and continue to stir until the bark is fully melted. This will probably take 8-10 minutes or so.

Once the almond bark is melted, add in the peanut butter. I'm using a chunky peanut butter, but your favorite smooth peanut butter will also work just as well.

Continue to stir this together until the peanut butter has melted and is fully incorporated into the

almond bark.

When the peanut butter is mixed in well, pour the mixture out onto a baking sheet that has been lined with parchment paper or waxed paper. It's going to be hot, so be careful.

You need a baking sheet with a lip to it so it doesn't run out of the pan.

Use your spatula to spread the mixture out in the pan. It doesn't have to be perfectly even, but you need it to be about one quarter of an inch thick all over. Of course, you can make it a bit thicker if you like.

Melt the chocolate chips in your microwave.

Place the bowl with the chocolate chips in your microwave and set it for about 30 seconds. Repeat this as needed. Stir the mixture after the first time or two and just repeat the process until the chips are fully melted and smooth.

Drizzle the melted chocolate chips over the almond bark mixture. There's not really a rhyme or reason to this, just try not to have too many thick globs all in one spot. Smaller drops and thinner lines will help you make a better swirl design in the next step below.

Use a toothpick or a butter knife, and pull it through the bark in both vertical and horizontal directions as indicated by the red lines on the photo above. This will create the swirl designs in the chocolate.

You can repeat this step until you've got a look that you like. Smile.

Place the sheet pan in your refrigerator for at least one hour so the chocolate will firm up again.

When it's had time to set up, break the chocolate bark into pieces. You could also use a pizza cutter to cut it into squares if desired. Totally up to you.

Enjoy!

This Tiger Butter Bark should be stored in an air tight container in order to keep it fresh. I prefer to keep it in the refrigerator as well until just before serving it. It makes a great gift when placed in candy bags, small boxes, or even gift tins.