

## Praline Christmas Bark: My Favorite Holiday Candy Recipe

16 oz white chocolate, melted



**OVEN**  
**350°F**

**TIME**  
**5-7 min**

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### INGREDIENTS

2 cups pecan halves  
1/4 cup butter  
1/2 cup brown sugar  
1/4 cup heavy cream  
1 tsp vanilla extract  
4 cups crispy rice cereal  
16 oz white chocolate, melted  
1/2 tsp ground cinnamon  
Pinch of salt

#### Swaps and Notes:

**Pecans:** While pecans are traditional for praline flavor, you can use other nuts like walnuts or almonds. Just be sure to toast them first for extra flavor.

**Crispy Rice Cereal:** This is key for the crunchy texture. Don't skip it! It also helps bulk up the bark, making it a more substantial treat.

**White Chocolate:** Use a high-quality white chocolate for the best flavor and melting consistency. White chocolate chips can work, but a baking bar will melt more smoothly.

**Toppings:** Feel free to get creative! You can drizzle with dark chocolate, sprinkle with sea salt, or add some festive sprinkles for a pop of color.

#### How to Make Praline Christmas Bark:

**Toast the Pecans:** Spread the pecan halves on a baking sheet and toast in the oven at 350°F for

5-7 minutes, or until fragrant. Let them cool slightly before chopping.

**Make the Praline Mixture:** In a large saucepan, melt the butter over medium heat. Add the brown sugar and heavy cream, and stir until the sugar is dissolved. Bring the mixture to a boil and let it bubble for 1 minute. Remove from heat and stir in the vanilla extract, cinnamon, and a pinch of salt.

**Combine and Spread:** Immediately fold in the toasted, chopped pecans and the crispy rice cereal. Stir until everything is evenly coated in the praline mixture.

**Melt the Chocolate:** In a separate microwave-safe bowl, melt the white chocolate in 30-second intervals, stirring in between, until it is completely smooth.

**Assemble the Bark:** Line a baking sheet with parchment paper. Spread the praline mixture evenly over the parchment paper. Pour the melted white chocolate over the praline mixture and spread it to cover the entire surface.

**Chill and Break:** Place the baking sheet in the refrigerator for at least 1-2 hours, or until the bark is completely set. Once it's firm, remove it from the fridge and break it into irregular pieces.

**Tips for Success:**

**Work Quickly:** The praline mixture sets up fast, so work quickly to mix in the pecans and rice cereal and spread it on the parchment paper.

**Don't Rush the Cooling:** Ensure the praline mixture is spread in a thin, even layer before pouring the chocolate over it. This helps it set evenly.

**High-Quality Chocolate:** Using a good quality white chocolate will give you a smoother, more delicious bark.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

My S'mores Bark is another fun bark recipe that's perfect for any occasion.

For a different kind of no-bake treat, my Edible Cookie Dough is a perfect guilt-free snack.

If you love a classic, my Old School No-Bake Cookies are a timeless favorite.

**Final Thoughts:**

## DIRECTIONS

1. **Toast the : Pecans:** Spread the pecan halves on a baking sheet and toast in the oven at 350°F for 5-7 minutes, or until fragrant. Let them cool slightly before chopping.
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9. **High-: Quality Chocolate:** Using a good quality white chocolate will give you a smoother, more delicious bark.
10. **Serving Suggestions and Pairings:** This bark is a perfect stand-alone treat for the holidays. It's fantastic on a dessert platter with other festive goodies. You can also package it in cellophane bags with a festive ribbon for a great homemade gift. For a full spread of holiday sweets, serve it alongside my Pecan Pie Bars and these Chocolate Chip Cookie Dough Brownie Bombs.
11. **Storage and Leftover Tips:** Store the praline bark in an airtight container at room temperature for up to two weeks. It can also be stored in the refrigerator for a firmer texture. It's not recommended to freeze this bark.
12. **More Recipes You Will Love:** If you're a fan of quick, delicious, and no-bake treats, be sure to check out these other favorites:
13. **My S'mores : Bark** is another fun bark recipe that's perfect for any occasion.
14. For a different kind of no-bake treat, my **Edible Cookie Dough** is a perfect guilt-free snack.
15. If you love a classic, my **Old School No-Bake Cookies** are a timeless favorite.
16. **Final Thoughts:** This Praline Christmas Bark is a perfect example of how the simplest recipes can bring the most joy. It's a wonderful way to add a homemade touch to your holiday celebrations without all the stress. I hope this recipe becomes a new tradition in your home.
17. If you make this bark, I'd love to hear about it! What's your favorite holiday treat to make? Let me know in the comments below!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/praline-christmas-bark-my-favorite-holiday-candy-recipe/>