Chocolate Peanut Butter Pretzel Bark

* 6 cups milk chocolate chips
* 1 cup creamy peanut butter (warmed, divided)
* 1/2 cup white chocolate
* 1 cup mini pretzel twists (roughly chopped)
* 1/2 cup roasted, unsalted peanuts (roughly chopped)
* flaky sea salt (to garnish)

Directions

* Line a rimmed baking sheet with parchment paper. Set aside.
* In a medium pot, bring 1 to 2 inches of water to a simmer over medium heat. In a heatproof bowl, add 3 cups of milk chocolate and place over the pot of boiling water. Allow the chocolate to melt and stir until the chocolate is melted and glossy.
* Pour the melted milk chocolate onto a parchment-lined baking sheet, and allow the chocolate to harden.
* In another medium pot, bring 1 to 2 inches of water to a simmer over medium heat. Add the white chocolate to a heatproof bowl, and place over the pot of boiling water. Allow the chocolate to melt and stir until the chocolate is melted and glossy. Add 3/4 cup of warmed peanut butter and mix until fully combined. Spread the peanut butter mixture using an offset spatula on top of the chocolate, leaving a 1/2-inch border around the outsides.
* Return the pot of simmering water over medium heat. In a medium heatproof bowl, melt the remaining 3 cups of milk chocolate over the pot of boiling water and stir until smooth. Drizzle the melted chocolate over the top of the peanut butter layer. Sprinkle the pretzels and peanuts evenly all over the top.
* In a small microwave-safe bowl, add the remaining 1/4 cup peanut butter and place in microwave for 15 seconds and stir until just melted. If necessary, return to the microwave for another 10 seconds or until peanut butter is melted.
* Using a small spoon, drizzle peanut butter over the top of the chocolate pretzel mixture and sprinkle with flaky sea salt to taste. Allow bark to set for at least 1 hour. Remove from baking sheet and break apart with hands.