

White Chocolate Mint Bark



Ingredients

Two 12-oz. pkgs. green candy melts

1 tsp. pure mint extract

Two 12-oz. pkgs. premium white chocolate morsels

Green candy pieces

Edible shamrock confetti

Sugar dots

Directions

Line a jellyroll pan with parchment paper, allowing 2 inches of paper to hang off on each end.

Set aside. Empty green candy melts into a glass bowl. Microwave on high for 30 seconds, then stir. Repeat process until mixture is smooth. Add mint extract and stir. Pour liquid candy onto prepared pan and spread out to the ends. Place in fridge for 15 to 20 minutes, or until candy is firm.

Place white chocolate morsels in a separate glass bowl. Microwave on high for 30 seconds, then stir. Repeat process until chocolate is completely melted and smooth; set aside to cool for a few minutes. Pour warmed liquid over the green layer. Return pan to the fridge for 5 minutes or until

candy is tacky to touch, but not yet firm. Remove from fridge and embellish by adding candy pieces, shamrock confetti and sugar dots. Place back into the fridge for 15 minutes longer or until candy has completely hardened. Remove from fridge and let set on counter to reach room temperature. Lift each end of the parchment paper out of the pan, break candy into large pieces and display on a festive platter.