



Candy Bark

Directions

1. Prep: Line a cookie sheet with parchment paper. Chop up candy corn and set aside.
2. In a microwave safe dish melt yellow candy melts at 30 second intervals on med heat until chocolate is completely melted. Stir chocolate after each interval.
3. When chocolate is melted stir in banana candy oil. Pour and spread evenly in prepared parchment lined cookie sheet. Tap pan gently on counter to help level out chocolate. Set aside. Save approximately 3 tablespoon of chocolate to drizzle over finished bark.
4. Repeat step 1 using orange candy melts. When chocolate is melted stir in orange candy oil. Pour and spread evenly over yellow chocolate. Tap pan gently on counter top to help level out chocolate. Set aside. Save approximately 3 tablespoon of chocolate to drizzle over finished bark.
5. Repeat previous step 1 using white candy melts. When chocolate is melted stir in marshmallow candy oil. Pour and spread evenly over orange chocolate. Tap pan gently on counter top to help level out chocolate. Set aside. Save approximately 3 tablespoon of chocolate to drizzle over finished bark.
6. Sprinkle chop candy corn over white chocolate before chocolate sets. Press lightly into white chocolate. Reheat, drizzle reserved yellow, orange, and white chocolate over candy corn. Tap gently to settle chocolate.
7. Place in freezer for a few minutes to harden bark. Turn upside down onto clean surface and press. Bark should break into pieces. You may use a knife to cut into desired pieces.

Ingredients

- 1 lbs Yellow Chocolate Melts
- 30 drops of Banana LorAnn Oil
- 1 lbs Orange Chocolate Melts
- 10 drops of Orange LorAnn Oil
- 1 lbs White Chocolate Melts
- 15 drops of Marshmallow LorAnn Oil
- 1 Bag Candy Corn Candy

