

Cran-Raspberry Molded Poinsettia Bark

INGREDIENTS:

- 1 pound Lite Pink Candy Coating, melted
- Paramount Crystals, if needed
- 1 tsp Cran-Raspberry Super Strength Oil
- 1/2 cup dried cranberries, finely chopped
- 1/2 cup Raspberry Candy Crunch
- 1/2 cup Tiny Crisp Rice
- Strawberry Diamond Dust

TOOLS FROM CKSA:

- Poinsettia Chocolate Mold #90-4008
- Spatula
- Squeeze Bottle
- Dust Pump



DIRECTIONS:

1. Stir cran-raspberry flavoring into the melted coating. If coating begins to thicken, add paramount crystals, 1T at a time, stirring until it becomes fluid again.
2. Fold in dried cranberries, raspberry crunch & tiny crisp rice-- mix well. Place mixture into a squeeze bottle & cut off the tip of the bottle to make a wide enough opening for the mixture to pass through.
3. Squeeze mixture into each cavity of the mold. Tap to remove any air bubbles. Place in freezer for 15-20 minutes or until cloudy.
4. Carefully turn out candy from mold. Let candies come to room temperature. Apply diamond dust with a dust pump or flick on with a soft brush.