Layered Easter Bark

INGREDIENTS:

- Yellow Candy Coating
- Pink Candy Coating
- Super White Candy Coating
- Colorful Sixlets
- Paramount Crystals, as needed

TOOLS FROM CKSA:

- Parchment Paper
- Cookie Sheet
- Bench Scraper
- Spatula



DIRECTIONS:

- 1. Melt yellow candy coating, adding paramount crystals if it seems thick.
- 2. Pour the melted coating onto a cookie sheet lined with parchment paper.
- Use an angled spatula to spread the coating & tap on the counter to smooth completely. Let this coating "just set" up.
- Melt down pink candy coating, adding para -mount crystals if it seems thick. Pour this coating on top of the "just set" yellow coating & repeat the smoothing steps.
- 5. Repeat the previous steps to top with melted white coating. Top with sixlets if desired.
- 6. Once the white coating is just set, score the bark with a bench scraper to create even pieces.
- 7. Once completely set, break the pieces apart & enjoy!



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