

Lemon Bark

INGREDIENTS:

- 1 pound Super White Candy Coating, melted
- 1 pound Yellow Candy Coating, melted
- Paramount Crystals, as needed
- 1 pound Lemon Crunch
- Edible Glitter
- Lemon Lay-Ons
- Yellow Sprinkle Mix

TOOLS FROM CKSA:

- Parchment Paper
- Cookie Sheet
- Angled Spatula
- Bench Scraper
- Tipless Bags
- Dust Pump
- Spatula



DIRECTIONS:

1. Melt super white candy coating in the micro wave-- 30 second intervals work best.
2. Once melted, transfer a small amount into a tip less bag for later.
3. Add the yellow candy coating to your melted bright white coating & melt to create a pale yellow. Add paramount crystals if needed.
4. Once completely melted & thinned if needed, add in the lemon crunch & stir.
5. Pour onto a cookie sheet lined with parchment and spread into an even layer using an angled spatula.
6. Drizzle with white coating in tipless bag & add lemon lay-ons, sprinkle mix & edible glitter.
7. Allow the bark to set at room temperature for several minutes. Use a bench scraper to score & cut the bark. Once set, break apart pieces.