

Sugar-Free Pralines & Cream Mixed Nut Bark

INGREDIENTS:

- 2 pounds Sugar Free Milk Chocolate Candy Coating
- 1/2 tsp LorAnn's Pralines & Cream Flavoring
- 3 cups mixed nuts, chopped
- 1/2 pound Sugar Free Dark Chocolate Candy Coating

TOOLS FROM CKSA:

- Parchment Paper
- Cookie Sheet
- Angled Spatula
- Pastry Wheel



DIRECTIONS:

1. Melt sugar free milk chocolate candy coating & add the Pralines & Cream Flavoring-- mix well.
2. Line cookie sheet with parchment paper & spread melted candy coating into an even layer using an angled spatula.
3. Sprinkle chopped nuts over the chocolate before it sets.
4. Drizzle with melted dark chocolate candy coating.
5. Allow the candy to set at room temperature for several minutes. Use a pastry wheel, pizza cutter or dough cutter to score & cut through the bark.
6. When candy is completely set, break apart pieces.