

WHITE CHOCOLATE LYCHEE BARK

INGREDIENTS:

16 ounces white chocolate candy wafers
1/2 teaspoon LorAnn Lychee Super-Strength Flavor
LorAnn Red Powder Food Color
freeze-dried strawberries - optional
dark chocolate cocoa nibs - optional



DIRECTIONS:

Prepare a 9" x 13" cookie sheet with wax or parchment paper. Set aside.

Place white chocolate wafers in a microwave-safe bowl or in microwavable squeeze bottle. Heat in microwave on 50% power for 15 second intervals stirring after each, until wafers are just melted. Do not overheat.

Stir in lychee flavoring. Add a small amount of red powder food color to create a pastel pink shade.

Evenly spread the melted white chocolate onto cookie sheet.

Top bark with freeze-dried strawberries and dark chocolate cocoa nibs - optional.

Let bark harden in refrigerator for 20 minutes.

Break bark into pieces using a sharp knife or pizza cutter.

*Makes approximately 1 1/2 lbs. of bark depending on the size of each piece. Store bark in an airtight container at room temperature up to 10 days.

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