

The Sweet and Simple Treat: Pastel White Chocolate Bark Everyone Loves

Let me show you why this recipe is so fun and how easy it is to make.



EASTER FUDGE
You Will Need
3 cups white chocolate chips
1 can (14 oz) sweetened condensed milk
1 teaspoon vanilla extract

TIME
10 min

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INGREDIENTS

16 oz high-quality white chocolate (bars or chips)
Gel food coloring in pastel shades (pink, yellow, blue, and purple are my favorites)
1/4 cup pastel sprinkles or nonpareils
Optional: mini candy-coated chocolates or edible glitter for extra flair

DIRECTIONS

- 1.** Prep the Pan: I line a large baking sheet with parchment paper, making sure it covers the edges. This makes it easy to lift the bark out once it sets.
- 2.** Melt the White Chocolate: In a microwave-safe bowl, I melt the white chocolate in 20-second intervals, stirring each time until smooth and glossy. You can also use a double boiler if you prefer.
- 3.** Divide and Tint: I pour most of the melted white chocolate onto the prepared baking sheet, spreading it evenly with a spatula. Then I divide the remaining melted chocolate into small bowls and tint each one with a drop of pastel gel food coloring.
- 4.** Swirl the Colors: I drizzle each color over the white chocolate base and use a toothpick or skewer to gently swirl the colors together. This part is always so satisfying - it looks like edible marble art.
- 5.** Add the Toppings: While the chocolate is still soft, I scatter pastel sprinkles and candy pieces on top. If I'm feeling extra creative, I finish with a dusting of edible glitter for sparkle.
- 6.** Chill and Break: I place the baking sheet in the refrigerator for about 30 minutes, or until the chocolate is firm. Once set, I lift the parchment paper out and break the bark into pieces by hand.

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