

White Chocolate Unicorn Bark

Poetry & Pies

prep time: 10-15 minutes

chill time: 1 hour

total time: 1 hour, 15 minutes

servings: 16-24



Ingredients

- about 24 ounces (680g) *total* of [candy melts](#) in 3-5 unicorn themed colors*
- ½ cup (about 150g) *total* various kinds of unicorn themed sprinkles
- rimmed cookie sheet
- parchment paper
- 3-5 heatproof bowls
- 3-5 rubber spatulas

Instructions

1. Line a 9x13 [rimmed cookie sheet](#) (also called a quarter sheet pan) with [parchment paper](#) that overhangs the sides a bit. Press it down into the corners, folding it if necessary to mark out the corners more clearly.
2. Add about 5 ounces (140g) of each color to separate bowls. The goal is to have *about* 24 ounces total. (If only using 3 colors, add about 8 ounces (227g) of each color. If desired, you can use a little more of one color and a little less of another—I used more pink and purple than any other color.)
3. Melt the candy in the microwave at half power in 30 second increments, stirring after each time, until mostly melted. Alternatively, you can melt them in a double boiler or with the bowl set over a saucepan with 1" simmering water on low heat. However, you'll need at least two saucepans going at the same time for this method so the first bowl doesn't harden by the time you melt the last bowl.

4. Once the candy is mostly melted, remove from microwave/heat and stir until fully melted and smooth.
5. Spoon or carefully pour spoonful size portions of each color around the parchment. The idea is to spread out the spoonfuls of each color to make the bark colorful. Eventually, the colors will be spooned on top of each other, which is fine. Just do not stir once the candy is on the parchment.
6. Once all colors are used up, quickly take a knife and run it lengthwise back and forth a few times through the candy, then a few times width wise. This should look similar to creating a chevron pattern. The idea is to swirl it without stirring it, and this method works well.
7. Sprinkle with whatever decorations you've chosen. I used [rainbow jimmies](#), [unicorn horn sprinkles](#), [gold](#) and [pink sanding sugar](#), and [sprinkle stars](#). Start with a small amount of each one, then continue to layer the sprinkles on until they pop visually but are not overwhelming the rainbow candy.
8. Gently press down any large sprinkles so they stick to the candy well.
9. Refrigerate the bark for at least 1 hour, or until set. You can also freeze it for about 30 minutes, but keep an eye on it to ensure it doesn't freeze too much.
10. Once set, break the bark into pieces. I suggest doing this on the parchment (it should pull away easily once set) so you can catch any tiny pieces that break away and save them for ice cream toppers. :)

Enjoy!

Store bark in an airtight container. If your home is on the warm side, it may be wise to keep it refrigerated, as it may turn soft and lose that bark "crisp" in warm or humid climates.

**Note: you can alternatively melt 24 ounces of real white chocolate, divide it into separate bowls, and dye each one with gel food coloring. Work quickly, as the chocolate can melt fast.*