

de leukste taarten shop



Doodle candy bark

This delicious candy bark is decorated with cheerful doodles. The Doodle candy bark is made with Wilton Candy Melts. Very easy to make and also very tasty!

Boodschappenlijstje



Wilton Candy Melts Dark Cocoa 125g

04-0-0501
€2.14



Wilton Candy Melts Light Blue 125g

04-0-0502
€2.28



Wilton Candy Melts Bright White 125g

04-0-0503
€2.28



Wilton Candy Melts Green 125g

04-0-0504
€2.85

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Wilton Candy Melts Orange 125g

04-0-0506
€2.28



Wilton Candy Melts Pink 125g

04-0-0507
€2.85



Wilton Candy Melts Red 125g

04-0-0508
€2.28



Wilton Candy Melts Yellow 125g

04-0-0510
€2.85



FunCakes Parchment Paper Sheets
30x30cm pk/50

F83465
€4.49



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



Ingredients

- 200 g Wilton Candy Melts® Dark Cocoa
- 200 g Wilton Candy Melts® Bright White
- 125 g Wilton Candy Melts® Pink
- 125 g Wilton Candy Melts® Light Blue
- 125 g Wilton Candy Melts® Green
- 125 g Wilton Candy Melts® Red
- 125 g Wilton Candy Melts® Orange
- 125 g Wilton Candy Melts® Yellow

Tools

- FunCakes Parchment Paper Sheets 30x30 cm pk/50
- Wilton Disposable Decorating Bags pk/12
- Wilton Comfort Grip Spatula Curved 22,5 cm

Step 1: Melt the Candy Melts

Melt all the Wilton Candy Melts colors (except Bright White and Dark Cocoa) one by one in the microwave, following the instructions on the packaging.

Transfer each melted color into a Wilton Disposable Decorating Bag and cut off a very small tip. The bigger the cut, the more chocolate flows out. Tip: Work with one color at a time to avoid the Candy Melts hardening inside the decorating bag.

Step 2: Create the Doodles

Place a sheet of parchment paper on a baking tray and pipe cheerful doodles using the melted Candy



Melts. For example, use red and green for cherries, blue for clouds, yellow for stars, and orange with green for little oranges. You can also draw fun lines, swirls, and zigzags in various colors. Let the doodles set in the refrigerator for 5-10 minutes, then carefully remove them from the tray.

Step 3: Assemble the Doodle Candy Bark

Place a fresh sheet of parchment paper on the baking tray. Melt 200 g Wilton Candy Melts Dark Cocoa in the microwave as instructed. Spread it thinly and evenly over the parchment paper using the Wilton Comfort Grip Spatula Curved 22,5 cm. Briefly place the tray in the refrigerator to firm it up slightly. It should not fully harden yet, so the white layer will still adhere well. Now melt 200 g Wilton Candy Melts Bright White and spread it evenly over the dark chocolate layer. While the white layer is still soft, decorate it with the doodles you made earlier. Return the tray to the fridge and let the bark fully set. Once completely hardened, break or cut the bark into pieces. Store at room temperature.

Step 4: Enjoy your Doodle Candy Bark!

This recipe is made possible by Wilton.