



# bean bark

The only thing that could improve chunks of delicious white chocolate bark would be the addition of Glucojel jelly beans. So, here you go.

## ingredients

- 500 g of white chocolate buttons
- Natural red food colouring
- 70 g pack of Glucojel jelly beans
- 1 tablespoon of hundreds and thousands

## method

**1** Line two flat baking trays with baking paper cut to fit.

**2** Heat the chocolate.

Method 1: place the chocolate in a microwave safe bowl. Cook at 30 second intervals, using a spatula to stir the chocolate between each burst. You want the chocolate fully melted and smooth, but don't overcook it.

Method 2: Place the chocolate in a heatproof glass bowl over a saucepan of boiling water. Heat until melted and smooth, stirring constantly.

**3** Pour the white chocolate onto the baking trays and smooth flat with a spatula

**4** Add drops of food colouring and swirl through with a bamboo skewer, tip of a knife or handle of a teaspoon.

**5** Place jelly beans in the top of the chocolate.

Add a  
**Little Magic**  
with

**GLUCOJEL**<sup>™</sup>

