

# St. Patrick's Day White Chocolate Shamrock Bark Bites by Lynn's Recipes

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Lynn demonstrates how to make some very cute St. Patrick's Day White Chocolate Shamrock Bark Bites. These are very easy to make and a perfect treat for St. Patrick's Day.

Makes 6 shamrocks.

You will need a silicone mold to make this candy. I found mine on Amazon and there will be a link below.

## Ingredients:

- 1 (12 ounce) package of Ghiradelli White Melting Wafers (almond bark would work, as well)
- Green M&M's
- St. Patrick's Day Sprinkles or whatever appropriate color toppings you desire

## Directions:

Make sure your silicone mold is clean and dry.

Place the mold on a baking sheet.

Add a few M&M's and a dash of the sprinkles into each mold

Follow the directions on your package of melting waters to melt.

Pour melted white chocolate evenly into each cavity.

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Tap baking sheet firmly on counter to level out the melted chocolate.

Let them cool until hardened. You can place in refrigerator to speed this up. Pop out and enjoy!

\*Affiliate Link

\* [Link to Wilton Shamrock 6 Cavity Silicone Pan](#)

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Lynn's Recipes: January 2015  
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