

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



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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