

Delicate flower confetti chocolate

Coloured White chocolate bark with edible flower confetti



Recipe Source: paperstitchblog.com

What you need:

white chocolate candy melts // gel food colouring // edible flowers (I found mine at Whole Foods) // colourful sprinkles (optional) // wax paper // sheet pan // wooden spoon // flat spatula // wooden skewers

Instructions:

1. Melt the chocolate according to the directions on the packaging, either on the stovetop or microwave.
2. Separate the melted chocolate into 2 containers and add gel food colouring to each one. Brittni chose violet and pink for her colours.
3. Then, pour the melted chocolate onto a sheet pan covered with wax paper. Keep the half of the pan one color and the other half of the second color to get a color blocked look. Now Smooth your pan with a flat spatula, if needed.
4. Next, remove the petals from your edible flowers. And while the chocolate is still in a liquid state on the pan, sprinkle the flower petals over the top of the chocolate.
5. Add colourful sprinkles as well, if desired.
6. Then wait for the chocolate to harden completely. You can speed this process up by putting the pan into the fridge.
7. Once the chocolate is completely hardened, use the back of a wooden spoon to break the chocolate up into pieces of bark, as shown in the photo below.

Laugh in flowers