

Brickle Bark

10 ounces vanilla-flavored candy coating, cut into pieces

1 (6-ounce) package almond brickle baking chips

10 ounces chocolate-flavored candy coating, cut into pieces

MICROWAVE DIRECTIONS: Line 2 cookie sheets with waxed paper. In 1-quart microwave-safe bowl or 4-cup microwave-safe measuring cup, melt vanilla coating on MEDIUM for 2½ to 3 minutes or until melted, stirring once halfway through heating. Stir until smooth. Stir in half of brickle chips. Spread mixture on waxed paper-lined cookie sheet. Repeat using chocolate coating and remaining brickle chips. Refrigerate until set. Break into pieces. Store in airtight container in cool, dry place.

1 pound 10 ounces.

CONVENTIONAL DIRECTIONS: Line 2 cookie sheets with waxed paper. In 2 medium saucepans over low heat, melt vanilla coating and chocolate coating separately, stirring constantly. Continue as directed above.

NUTRITION INFORMATION PER SERVING

Serving Size: 1 ounce		Percent U.S. RDA	
Calories	150	Protein	2%
Protein	1g	Vitamin A	*
Carbohydrate	17g	Vitamin C	*
Fat	9g	Thiamine	*
Cholesterol	.5mg	Riboflavin	2%
Sodium	20mg	Niacin	*
Potassium	65mg	Calcium	4%
		Iron	*

*Contains less than 2%