

# GET CREATIVE

TAKE + MAKE

## UNICORN BARK PROJECT

EASY

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WHAT YOU'RE  
MAKING



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### WHAT YOU'LL NEED

- White chocolate melts
- Buttercream icing
- Blue and teal food colouring
- Sugar pearls
- Non pareils
- Edible gold leaf
- Rose petals
- Shallow baking tray
- Baking paper
- Palette knife

### INSTRUCTIONS

**Step 1.** Line your baking tray with greaseproof baking paper.

**Step 2.** Melt the white chocolate in a double boiler. While still runny, pour into the tray. Be careful as it will be hot. Shake the tray gently to even it out. Add a few drops of teal food colouring and swirl through the chocolate with a skewer.

**Step 3.** Refrigerate until firm.

**Step 4.** Divide buttercream into two bowls. Add blue colour to one and leave the other white.

**Step 5.** Using the palette knife, smear and swirl dabs of alternating colours of buttercream onto the chocolate. Don't be afraid to get messy!

**Step 6.** Sprinkle with non pareils and pearls. Using tweezers or the edge of a knife, add sections of gold flake and rose petals.

**Step 7.** Return to the fridge to set. Note: The buttercream will never completely set, but allows you to layer delicate elements such as gold leaf and rose petals. For a firmer bark that you can package as a gift, add both colours, sprinkles and pearls to the chocolate mix before refrigerating and omit the buttercream.

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