

Leftover Jelly Bean Bark

Makes 16 to 18 servings

2 packages (12 ounces each) chocolate or white chocolate chips

2 cups jelly beans, divided

1. Line large baking pan with parchment paper.
2. Melt chocolate chips in large microwavable bowl on HIGH at 30-second intervals, stirring after each interval, until melted and smooth (about 5 minutes total). Stir in $1\frac{3}{4}$ cups jelly beans.
3. Spread mixture to $\frac{1}{4}$ -inch thickness on prepared baking sheet. Sprinkle with remaining $\frac{1}{4}$ cup jelly beans. Refrigerate 10 minutes or until firm. Break into pieces. Store in airtight container at room temperature for up to 2 weeks.

Courtesy Joella Morris