

Easter Oreo Bark is a festive, simple and delicious treat that only takes 5 minutes to put together! It includes vanilla candy coating, Easter m&m's, oreos, and sprinkles!

MELT. Melt package of candy coating in a small pot on low heat – stirring constantly until all melted. Pour over a baking sheet lined with parchment paper.

SPRINKLE. Sprinkle on crushed oreos, M&Ms and sprinkles.

CHILL. Place in fridge for 30-60 minutes until the candy is set.

BREAK. Break into pieces (whatever size you desire).

Cutting neat squares: Most candy barks are typically broken into uneven pieces, but if you want to try and cut more even squares all you need is a hot knife. Grab a sharp kitchen knife and dip it in hot water. Wipe the blade and cut. Reheat the blade as needed.

Switch it up: You can easily add any kind of festive topping you wish. As the pictures show we also added easter pastel M&Ms. I've even seen some Easter bark with mini jelly beans and colored mini marshmallows. Aside from changing up the toppings you can also change up the base flavor and use white chocolate instead of vanilla bark.

