

Jellybean Bark

 Gluten Free  Dairy Free  Low Fod Map

READY IN



75 min.

SERVINGS



6

CALORIES



715 kcal

DESSERT

Ingredients

- 1 pound confectioners' coating white
- 1 pound jellybeans

Equipment

- frying pan
- double boiler
- spatula

Directions

- Line a jelly roll pan with waxed paper and set aside.
- Melt the white confectioners' coating in the top of a double boiler over just-barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching.
- Spread the melted white confectioners' coating onto the prepared pan.
- Sprinkle the jellybeans over the top.
- Refrigerate at least 1 hour or until firm. Break into pieces to serve.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:2, Nutrition Score:0.33130435345937%

Nutrients (% of daily need)

Calories: 715.16kcal (35.76%), Fat: 21.64g (33.29%), Saturated Fat: 21.6g (134.99%), Carbohydrates: 124.76g (41.59%), Net Carbohydrates: 124.61g (45.31%), Sugar: 106.92g (118.8%), Cholesterol: 0mg (0%), Sodium: 59.72mg (2.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0g (0%), Manganese: 0.03mg (1.32%), Selenium: 0.83µg (1.19%), Copper: 0.02mg (1.06%)