



[White Chocolate Peppermint Bark](#)
Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 minutes
Cook Time: 2 Minutes
Total Time: 42 Minutes

Ingredients:

- 8oz White Chocolate, chopped
- 8 round Red and White Peppermint Candies (or 3-4 candy canes)
- ½ tsp Peppermint Extract (or 1 drop Peppermint Oil)

Directions:

- Line a cookie sheet with parchment paper or a silicone baking mat.
 - Place the peppermint candies in a heavy resealable plastic bag and crush with a rolling pin. First give them a whack with the rolling pin to break them up, and then roll over the candies inside the bag with the rolling pin, until the peppermint candies are about the size of crushed ice. Set aside.
 - Melt the white chocolate in the microwave in bursts of 20 seconds. Mix well after each burst.
 - When the chocolate is melted, stir in the peppermint oil (or peppermint extract).
 - Spread the melted white chocolate onto the parchment paper (or silicone mat) on the cookie sheet, approximately ¼ inch thick.
 - Sprinkle the crush peppermint candies over the top of the melted white chocolate on the mat.
 - Refrigerate for 30 minutes or until hardened.
 - Use your hands to break into small and large pieces or white chocolate peppermint bark.
 - Store in an airtight container (in the refrigerator) for up to 2 weeks.
- Makes 5 servings White Chocolate Peppermint Bark