Best Peppermint Bark

READY IN	SERVINGS	CALORIES
105 min.	40	134 kcal

DESSERT

Ingredients

- [ ] 12 peppermint candy canes
- [ ] 12 ounce vanilla-flavored confectioners' candy coating
- [ ] 15.5 ounce chocolate sandwich cookies crushed oreo® (such as)
- [ ] 0.7 cup confectioners' sugar
- [ ] 0.5 cup butter melted

Equipment

- [ ] bowl
- [ ] frying pan

- [ ] aluminum foil
- [ ] ziploc bags
- [ ] microwave
- [ ] kitchen towels
- [ ] spatula

Directions

- [ ] Line a jelly roll pan with aluminum foil.
- [ ] Place candy canes into a sturdy resealable plastic bag, place bag atop a folded kitchen towel, and lightly crush the candy canes into small pieces with a hammer.
- [ ] Combine chocolate cookie crumbs and confectioners' sugar in a bowl, mixing until crumbs are coated; stir melted margarine into cookie crumbs. Press the cookie crumb mixture evenly into the bottom of the prepared jelly roll pan.
- [ ] Heat confectioners' candy coating in a microwave-safe bowl in microwave for 50 seconds on high; stir. Continue heating candy for 15-second intervals, stirring each time, until melted, warm, and smooth.
- [ ] Spread candy over cookie crumb crust and smooth top with a spatula; let stand about 10 minutes to firm candy layer.
- [ ] Sprinkle crushed candy canes evenly over the confectioners' coating; let stand about 2 minutes. Press candy cane pieces lightly into the coating using a piece of waxed paper. Freeze peppermint bark until set, about 1 hour.
- [ ] Remove from foil and break bark into pieces. Store in refrigerator.

Nutrition Facts

PROTEIN **1.8%** FAT **46.11%** CARBS **52.09%**

Properties

Glycemic Index:1.75, Glycemic Load:0.99, Inflammation Score:-1, Nutrition Score:1.4404347713065%

Nutrients (% of daily need)

Calories: 133.79kcal (6.69%), Fat: 6.81g (10.48%), Saturated Fat: 3.52g (22.03%), Carbohydrates: 17.32g (5.77%), Net Carbohydrates: 17g (6.18%), Sugar: 13.52g (15.02%), Cholesterol: 0mg (0%), Sodium: 71.89mg (3.13%), Alcohol: 0g

(100%), Alcohol %: 0% (100%), Protein: 0.6g (1.2%), Iron: 1.33mg (7.39%), Manganese: 0.07mg (3.73%), Vitamin K: 3.01µg (2.87%), Vitamin E: 0.36mg (2.4%), Vitamin A: 101.72IU (2.03%), Copper: 0.04mg (1.84%), Folate: 6.73µg (1.68%), Vitamin B2: 0.03mg (1.62%), Vitamin B1: 0.02mg (1.46%), Vitamin B3: 0.29mg (1.43%), Magnesium: 5.25mg (1.31%), Fiber: 0.32g (1.27%), Phosphorus: 10.87mg (1.09%)