



Chocolate Peppermint Bark Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



139 kcal

DESSERT

Ingredients

- ☐ 2 cups all purpose flour
- ☐ 3 ounces candy canes hard finely chopped
- ☐ 1 large egg yolk
- ☐ 0.3 teaspoon salt
- ☐ 6 ounces bittersweet chocolate chopped
- ☐ 1 cup sugar
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 1 teaspoon vanilla extract
- ☐ 2 ounces chocolate white (such as Lindt or Perugina)

Equipment

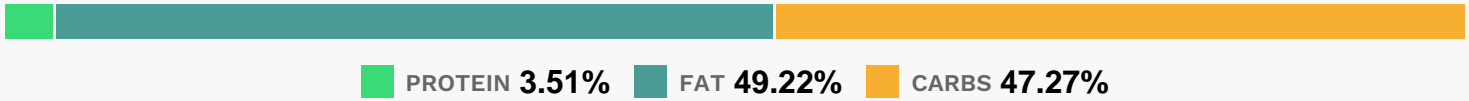
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer
- ☐ offset spatula

Directions

- ☐ Preheat oven to 350°F. Spray 13 x 9 x 2-inch metal baking pan with nonstick spray. Line bottom of pan with long strip of 9-inch-wide parchment paper, leaving overhang on both short sides of pan.
- ☐ Whisk flour and salt in medium bowl. Using electric mixer, beat butter in large bowl until creamy, about 2 minutes. Gradually beat in sugar. Continue beating until mixture is light and fluffy, stopping occasionally to scrape down sides of bowl, about 3 minutes. Beat in vanilla, then egg yolk. Gradually add flour mixture, beating on low speed just to blend.
- ☐ Drop dough by tablespoonfuls into prepared baking pan, spacing evenly. Using moistened fingertips, press dough to form even layer over bottom of pan. Pierce dough all over with fork.
- ☐ Bake cookie base until light golden brown and slightly puffed and edges begin to come away from sides of pan, about 30 minutes.
- ☐ Place pan on rack; immediately sprinkle bittersweet chocolate over.
- ☐ Let stand until chocolate softens, about 3 minutes. Using small offset spatula, spread bittersweet chocolate over top of cookie in thin even layer. Immediately sprinkle chopped peppermint candies over.
- ☐ Stir white chocolate in medium metal bowl set over saucepan of simmering water until melted and smooth.

- ☐
- Remove from overwater. Using fork, drizzle white chocolate allover cookies. Chill until white chocolate is set, about 30 minutes.
- ☐
- Using paper overhang as aid, lift cookie from pan and transfer to work surface. Using large knife, cut cookie into irregular pieces. DO AHEAD: Can be made 1 week ahead. Store in refrigerator in airtight containers between layers of waxed paper or parchment paper.
- ☐
- For a variation on this cookie, sprinkle the melted dark chocolate with chopped peanut brittle or peanut butter cups instead of the peppermint candies.
- ☐
- Bon Appétit

Nutrition Facts



Properties

Glycemic Index:7.92, Glycemic Load:9.93, Inflammation Score:-2, Nutrition Score:2.1160869498778%

Nutrients (% of daily need)

Calories: 139.13kcal (6.96%), Fat: 7.64g (11.76%), Saturated Fat: 4.64g (29.01%), Carbohydrates: 16.51g (5.5%), Net Carbohydrates: 15.94g (5.8%), Sugar: 9.84g (10.94%), Cholesterol: 19.27mg (6.42%), Sodium: 19.16mg (0.83%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.23g (2.46%), Manganese: 0.11mg (5.56%), Selenium: 3.18µg (4.55%), Vitamin B1: 0.06mg (3.88%), Copper: 0.07mg (3.59%), Iron: 0.64mg (3.57%), Folate: 13.7µg (3.42%), Vitamin A: 167.22IU (3.34%), Vitamin B2: 0.05mg (2.76%), Phosphorus: 25.92mg (2.59%), Magnesium: 10.2mg (2.55%), Vitamin B3: 0.46mg (2.32%), Fiber: 0.57g (2.27%), Vitamin E: 0.21mg (1.37%), Zinc: 0.2mg (1.35%), Potassium: 41.03mg (1.17%)