



## Chocolate-Peppermint Creams

 Gluten Free

READY IN



60 min.

SERVINGS



75

CALORIES



134 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 12 oz semi chocolate chips (2 cups)
- ☐ 12 oz chocolate chips dark (2 cups)
- ☐ 0.3 cup whipping cream
- ☐ 1 cup butter
- ☐ 0.3 cup peach pie filling dry instant (4-serving size) (not )
- ☐ 0.5 cup whipping cream
- ☐ 0.5 teaspoon peppermint extract
- ☐ 0.5 teaspoon vanilla

- ☐ 2 lb powdered sugar
- ☐ 0.5 cup peppermint candies coarsely chopped

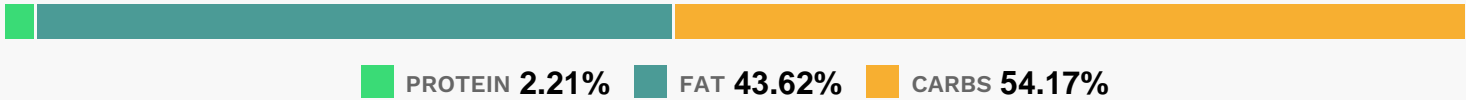
## Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ ziploc bags
- ☐ microwave

## Directions

- ☐ Spray 15x10x1-inch pan with cooking spray. Reserve 1/2 cup of the semisweet chocolate chips. In 2-quart saucepan, heat remaining semisweet chocolate chips, the dark chocolate chips and 1/3 cup cream over medium-low heat, stirring constantly, until melted.
- ☐ Pour into pan; spread evenly. Refrigerate.
- ☐ Meanwhile, in 3-quart saucepan, heat butter, pudding mix and 1/2 cup cream to boiling over medium heat, stirring constantly.
- ☐ Remove from heat; stir in peppermint extract, vanilla and powdered sugar, beating well, until mixture is smooth.
- ☐ Spread evenly over cooled chocolate layer; freeze until firm, 15 to 20 minutes.
- ☐ Place reserved 1/2 cup chocolate chips in small resealable freezer plastic bag. Microwave on High 45 to 55 seconds, turning bag over after 30 seconds. Squeeze bag until chips are melted and smooth.
- ☐ Cut small tip off one corner of bag, and drizzle over top. Immediately sprinkle with chopped candy.
- ☐ Cut into 15 rows by 5 rows.

## Nutrition Facts



## Properties

Glycemic Index:1.6, Glycemic Load:0.75, Inflammation Score:-1, Nutrition Score:1.3334782510672%

**Nutrients (% of daily need)**

Calories: 134.03kcal (6.7%), Fat: 6.57g (10.11%), Saturated Fat: 4.48g (27.99%), Carbohydrates: 18.36g (6.12%), Net Carbohydrates: 17.82g (6.48%), Sugar: 16g (17.78%), Cholesterol: 9.81mg (3.27%), Sodium: 26.1mg (1.13%), Alcohol: 0.02g (100%), Alcohol %: 0.08% (100%), Caffeine: 3.9mg (1.3%), Protein: 0.75g (1.5%), Manganese: 0.07mg (3.36%), Copper: 0.07mg (3.33%), Magnesium: 9.88mg (2.47%), Vitamin A: 117.42IU (2.35%), Fiber: 0.54g (2.17%), Iron: 0.36mg (1.99%), Phosphorus: 19.83mg (1.98%), Zinc: 0.29mg (1.94%), Calcium: 19.19mg (1.92%), Potassium: 58.35mg (1.67%), Vitamin E: 0.19mg (1.29%), Selenium: 0.8µg (1.14%), Vitamin B2: 0.02mg (1.1%)