



Peppermint Bark Cookies

READY IN



35 min.

SERVINGS



48

CALORIES



127 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 6 peppermint candy canes crushed to taste
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.8 cup brown sugar light packed
- ☐ 0.8 teaspoon peppermint extract
- ☐ 0.5 teaspoon food coloring red
- ☐ 0.5 teaspoon salt

- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup vegetable shortening
- ☐ 2 cups chocolate chips white
- ☐ 0.5 cup sugar white

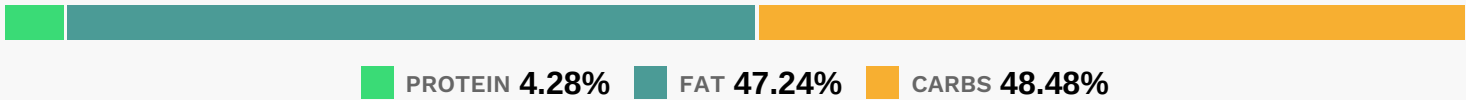
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Whisk flour, baking soda, and salt in a bowl. Beat butter, vegetable shortening, light brown sugar, and white sugar in a separate large bowl until creamy. Beat eggs, vanilla and peppermint extracts, and red food coloring into butter mixture until smooth. Gradually beat dry ingredients into wet ingredients until dough is smooth. Fold white chocolate chips and crushed candy canes into dough.
- ☐ Pinch off 1-tablespoon-sized pieces of dough, roll into balls, and place on ungreased baking sheets. Lightly flatten cookies with the bottom of a drinking glass.
- ☐ Bake in the preheated oven until cookies are set but not browned, 9 to 10 minutes.
- ☐ Let cool on baking sheets for 2 minutes before removing to finish cooling on wire racks.

Nutrition Facts



Properties

Glycemic Index:6.98, Glycemic Load:8.56, Inflammation Score:-1, Nutrition Score:1.7078260845788%

Nutrients (% of daily need)

Calories: 126.61kcal (6.33%), Fat: 6.71g (10.32%), Saturated Fat: 3.27g (20.45%), Carbohydrates: 15.48g (5.16%), Net Carbohydrates: 15.29g (5.56%), Sugar: 10.31g (11.45%), Cholesterol: 13.48mg (4.49%), Sodium: 72.79mg (3.16%), Alcohol: 0.05g (100%), Alcohol %: 0.24% (100%), Protein: 1.37g (2.74%), Selenium: 3.18µg (4.55%), Vitamin B1: 0.06mg (3.81%), Vitamin B2: 0.06mg (3.71%), Folate: 13.41µg (3.35%), Phosphorus: 24.58mg (2.46%), Manganese: 0.05mg (2.41%), Vitamin B3: 0.45mg (2.24%), Iron: 0.38mg (2.11%), Calcium: 20.42mg (2.04%), Vitamin K: 2.01µg (1.91%), Vitamin E: 0.28mg (1.87%), Vitamin A: 71.24IU (1.42%), Vitamin B5: 0.12mg (1.24%), Potassium: 36.35mg (1.04%), Vitamin B12: 0.06µg (1.04%)