



Peppermint Cookie Bark

READY IN



75 min.

SERVINGS



36

CALORIES



120 kcal

DESSERT

Ingredients

- ☐ 12 round chocolate-covered creamy mints
- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 0.8 cup peppermint candies white
- ☐ 2 teaspoons vegetable oil

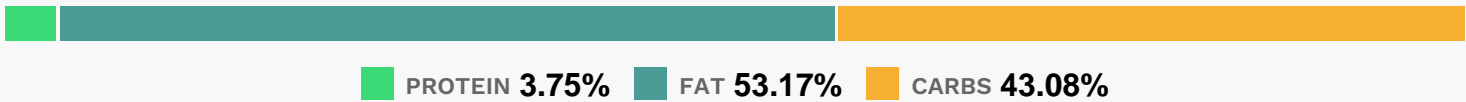
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ sieve
- ☐ ziploc bags
- ☐ microwave
- ☐ rolling pin
- ☐ meat tenderizer

Directions

- ☐ Heat oven to 375°F. Spray 15x10-inch pan with sides with cooking spray. In resealable food-storage plastic bag, place mints. With rolling pin or flat side of meat mallet, coarsely crush mints.
- ☐ Pour crushed mints into fine strainer; shake lightly so tiny pieces fall into large bowl (reserve larger pieces of mints for garnish).
- ☐ In large bowl with tiny mint pieces, stir cookie mix, butter, egg and flour until stiff dough forms. Press into pan.
- ☐ Bake 13 to 15 minutes or until golden brown. Cool completely in pan, about 30 minutes.
- ☐ In small microwavable bowl, microwave baking chips and oil on High 30 to 60 seconds, stirring every 15 seconds, until melted and smooth.
- ☐ With fork, drizzle half of melted chips over cooled bars.
- ☐ Sprinkle with reserved crushed mints.
- ☐ Drizzle with remaining melted chips.
- ☐ Let stand until set, about 10 minutes. Break into irregular 2- to 3-inch pieces. Store between sheets of waxed paper in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:3.44, Glycemic Load:4.83, Inflammation Score:-1, Nutrition Score:0.98391302942258%

Nutrients (% of daily need)

Calories: 120.05kcal (6%), Fat: 7.2g (11.08%), Saturated Fat: 3.31g (20.67%), Carbohydrates: 13.13g (4.38%), Net Carbohydrates: 12.71g (4.62%), Sugar: 7.44g (8.27%), Cholesterol: 5.65mg (1.88%), Sodium: 74.28mg (3.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.14g (2.29%), Vitamin B1: 0.05mg (3.53%), Folate: 11.42µg (2.85%), Vitamin B2: 0.04mg (2.09%), Fiber: 0.42g (1.67%), Vitamin B3: 0.33mg (1.64%), Vitamin A: 81.78IU (1.64%), Iron: 0.24mg (1.36%), Magnesium: 4.95mg (1.24%), Phosphorus: 10.59mg (1.06%)