



## Peppermint Cookie Bark

READY IN



75 min.

SERVINGS



36

CALORIES



37 kcal

DESSERT

### Ingredients

- ☐ 12 round chocolate-covered creamy mints
- ☐ 0.3 cup butter softened
- ☐ 1 pouch chocolate chip cookie mix (1 lb 1.5 oz)
- ☐ 1 eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 0.8 cup vanilla extract white
- ☐ 2 teaspoons vegetable oil

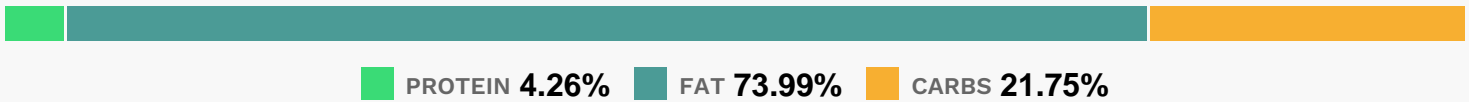
### Equipment

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

## Directions

- ☐ Heat oven to 375F. 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:0.49, Inflammation Score:-1, Nutrition Score:0.42739130532288%

**Nutrients (% of daily need)**

Calories: 36.58kcal (1.83%), Fat: 2.19g (3.37%), Saturated Fat: 0.53g (3.29%), Carbohydrates: 1.45g (0.48%), Net Carbohydrates: 1.41g (0.51%), Sugar: 0.74g (0.82%), Cholesterol: 4.55mg (1.52%), Sodium: 22.24mg (0.97%), Alcohol: 1.49g (100%), Alcohol %: 20.68% (100%), Protein: 0.28g (0.57%), Vitamin A: 81.78IU (1.64%)