



Peppermint Sugar Cookie Bark

READY IN



50 min.

SERVINGS



20

CALORIES



224 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup butter softened
- 1 eggs
- 12 oz peppermint candies white (2 cups)
- 14 peppermint candies miniature crushed

Equipment

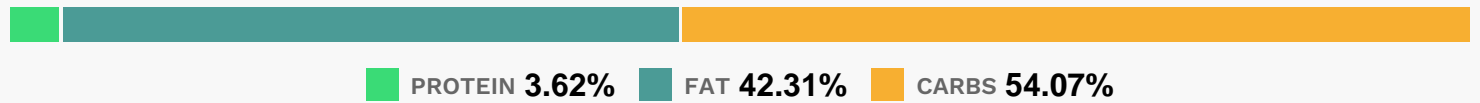
- bowl
- baking sheet

- oven
- aluminum foil
- microwave

Directions

- Heat oven to 375°F. Line large cookie sheet with foil. In medium bowl, stir cookie mix, butter and egg until soft dough forms. Press dough into 12-inch square on cookie sheet.
- Bake 10 to 14 minutes or until light golden brown; cool.
- In microwavable bowl, microwave white vanilla baking chips uncovered on High 30 to 60 seconds, stirring every 30 seconds, until chips can be stirred smooth.
- Pour and spread over cooled cookie base. Immediately sprinkle with candy.
- Let stand until set, about 30 minutes.
- Gently break up cookie bark. Store tightly covered.

Nutrition Facts



Properties

Glycemic Index:2.5, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.61173912097255%

Nutrients (% of daily need)

Calories: 223.9kcal (11.19%), Fat: 10.74g (16.52%), Saturated Fat: 7.26g (45.38%), Carbohydrates: 30.88g (10.29%), Net Carbohydrates: 30.88g (11.23%), Sugar: 21.58g (23.98%), Cholesterol: 16.32mg (5.44%), Sodium: 109.3mg (4.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.07g (4.14%), Calcium: 28.7mg (2.87%), Vitamin A: 106.43IU (2.13%), Folate: 5.12µg (1.28%), Vitamin B2: 0.02mg (1.16%), Vitamin B1: 0.02mg (1.06%), Selenium: 0.71µg (1.02%)