



Peppermint Sugar Cookie Bark

READY IN



50 min.

SERVINGS



20

CALORIES



181 kcal

DESSERT

Ingredients

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

Equipment

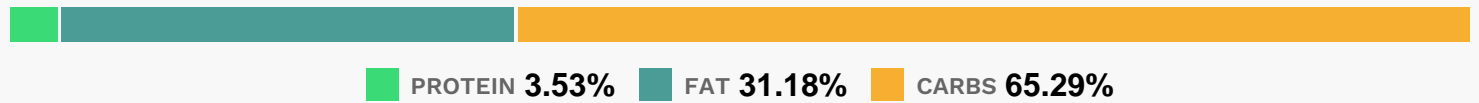
- bowl
- baking sheet

- oven
- aluminum foil
- microwave

Directions

- Heat oven to 375F. 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:0.76478260885114%

Nutrients (% of daily need)

Calories: 180.5kcal (9.03%), Fat: 4.87g (7.49%), Saturated Fat: 2.22g (13.89%), Carbohydrates: 22.95g (7.65%), Net Carbohydrates: 22.95g (8.34%), Sugar: 14.07g (15.63%), Cholesterol: 16.32mg (5.44%), Sodium: 100.27mg (4.36%), Alcohol: 5.85g (100%), Alcohol %: 15.29% (100%), Protein: 1.24g (2.48%), Vitamin A: 106.43IU (2.13%), Vitamin B2: 0.04mg (2.11%), Manganese: 0.04mg (1.99%), Folate: 5.12µg (1.28%), Vitamin B1: 0.02mg (1.19%), Selenium: 0.71µg (1.02%)