



Peppermint-White Chocolate Candy Slabs

 **Gluten Free**  **Dairy Free**

READY IN



10 min.

SERVINGS



9

CALORIES



463 kcal

SIDE DISH

Ingredients

- 24 round and peppermint candies green red hard
- 1 teaspoon peppermint extract
- 24 oz chocolate morsels white

Equipment

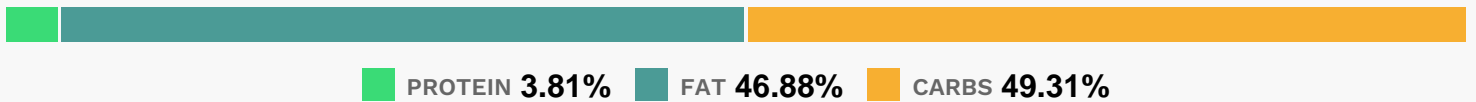
- bowl
- knife
- loaf pan
- microwave

- rolling pin
- meat tenderizer

Directions

- Line 3 (9" x 5") loaf pans with multipurpose sealing wrap (we tested with Press 'N Seal); set aside. (Use disposable loaf pans from the grocery store, if desired.)
- Place candies in a zip-top plastic freezer bag. Coarsely crush candies using a meat mallet or rolling pin. Set aside crushed candies, reserving 3 Tbsp. separately for topping.
- Microwave white chocolate morsels in a large microwave-safe bowl at 70% power for 1 minute and 15 seconds. (Morsels will not look melted.) Stir morsels until melted. Microwave again at 15-second intervals, if necessary.
- Add peppermint extract and larger portion of crushed candies to melted chocolate, stirring until evenly distributed.
- Quickly spread melted white chocolate evenly in prepared pans; sprinkle with reserved 3 Tbsp. candies, pressing gently with fingertips.
- Let stand 1 hour or until firm.
- Peanut Brittle Candy Slabs: Melt white chocolate as directed in recipe above, gently folding in 1 1/2 cups crushed storebought peanut brittle and 1/2 cup creamy peanut butter; spread evenly in prepared loaf pans. Dollop 1 Tbsp. creamy peanut butter over candy mixture in each loaf pan; swirl with a knife.
- Sprinkle 1/2 cup crushed peanut brittle evenly over candy in pans, pressing gently with fingertips.

Nutrition Facts



Properties

Glycemic Index:15.56, Glycemic Load:40.05, Inflammation Score:1, Nutrition Score:4.1586956666863%

Nutrients (% of daily need)

Calories: 462.76kcal (23.14%), Fat: 24.27g (37.33%), Saturated Fat: 14.67g (91.66%), Carbohydrates: 57.42g (19.14%), Net Carbohydrates: 57.27g (20.83%), Sugar: 53.67g (59.63%), Cholesterol: 15.88mg (5.29%), Sodium: 68.08mg (2.96%), Alcohol: 0.15g (100%), Alcohol %: 0.22% (100%), Protein: 4.44g (8.88%), Calcium: 150.49mg (15.05%),

Phosphorus: 133.08mg (13.31%), Vitamin B2: 0.21mg (12.57%), Vitamin B12: 0.42µg (7.06%), Vitamin K: 6.88µg (6.55%), Potassium: 216.87mg (6.2%), Selenium: 3.4µg (4.86%), Vitamin E: 0.73mg (4.84%), Vitamin B5: 0.46mg (4.6%), Zinc: 0.56mg (3.73%), Vitamin B1: 0.05mg (3.18%), Vitamin B3: 0.57mg (2.83%), Magnesium: 9.13mg (2.28%), Copper: 0.05mg (2.28%), Vitamin B6: 0.04mg (2.12%), Folate: 5.29µg (1.32%), Iron: 0.18mg (1.01%)