



White Chocolate and Peppermint Cookie Brittle

READY IN



45 min.

SERVINGS



24

CALORIES



200 kcal

DESSERT

Ingredients

- ☐ 1.5 cups flour
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup brown sugar packed ()
- ☐ 6 ounces peppermint candies hard divided crushed
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 0.8 cup butter unsalted cooled melted ()
- ☐ 1 teaspoon vanilla extract

☐ 10 ounces chocolate white divided chopped (such as Lindt or Perugina)

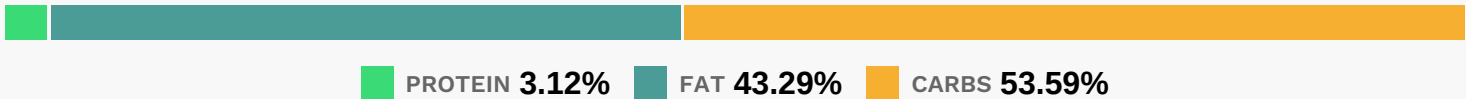
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ double boiler

Directions

- ☐ Preheat oven to 350°F. Line baking sheet with parchment paper.
- ☐ Whisk flour, baking soda, and salt in medium bowl.
- ☐ Whisk melted butter, both sugars, and vanilla in large bowl until smooth. Stir in flour mixture until just blended. Stir in 1 cup chopped white chocolate and 1/2 cup crushed peppermint candy.
- ☐ Transfer dough to prepared sheet. Press dough into 14x8-inch rectangle, about 3/8 inch thick.
- ☐ Bake cookie until top is firm and dark golden, about 30 minutes. Cool on sheet 10 minutes.
- ☐ Transfer to rack; cool completely.
- ☐ Stir remaining white chocolate in top of double boiler over barely simmering water until melted and smooth. Using small spoon, drizzle about half of melted chocolate in thin lines over cooled cookie.
- ☐ Sprinkle remaining crushed peppermint candies over chocolate.
- ☐ Drizzle remaining white chocolate over top.
- ☐ Let stand until white chocolate sets, about 1 hour. Break cookie into irregular 2- to 3-inch pieces. (Can be made 2 days ahead. Store in airtight container at room temperature.)

Nutrition Facts



Properties

Glycemic Index:11.88, Glycemic Load:16.79, Inflammation Score:-1, Nutrition Score:2.0739130199603%

Nutrients (% of daily need)

Calories: 199.8kcal (9.99%), Fat: 9.64g (14.82%), Saturated Fat: 5.95g (37.17%), Carbohydrates: 26.83g (8.94%), Net Carbohydrates: 26.6g (9.67%), Sugar: 18.93g (21.03%), Cholesterol: 17.73mg (5.91%), Sodium: 59.5mg (2.59%), Alcohol: 0.06g (100%), Alcohol %: 0.18% (100%), Protein: 1.56g (3.13%), Selenium: 3.31µg (4.73%), Vitamin B1: 0.07mg (4.61%), Vitamin B2: 0.08mg (4.43%), Folate: 15.37µg (3.84%), Vitamin A: 180.82IU (3.62%), Phosphorus: 31.06mg (3.11%), Calcium: 28.99mg (2.9%), Manganese: 0.06mg (2.85%), Vitamin B3: 0.56mg (2.78%), Iron: 0.42mg (2.31%), Vitamin E: 0.28mg (1.88%), Vitamin K: 1.59µg (1.52%), Potassium: 48.24mg (1.38%), Vitamin B12: 0.08µg (1.3%), Vitamin B5: 0.12mg (1.18%), Copper: 0.02mg (1.07%)