

PEPPERMINT BARK

Ingredients

- 15 oz - Andes Baking Chips (1.5 bags) or Unwrapped Andes Candies
- 2/3 cup chocolate wafers, crushed (Oreo 100 calorie packs or Chocolate Teddy Grahams)
- 3 peppermint candy canes, crushed
- 2 oz white chocolate (optional)

Directions

- Prep medium/large cookie sheet by lining with wax paper.
- Prep candy canes by unwrapping and placing in Ziploc bag. Crush coarsely
Some will naturally be ground finely but you want to be able to see some chunks of peppermint as well.
- Prep chocolate wafers by placing in Ziploc bag and crushing coarsely. Then separate by splitting in half.
I used to use the 100 Calorie pack Oreos for this as they were simply chocolate wafers and already perfectly portioned, but they have discontinued them. Booooo! So now I use Chocolate Teddy Grahams. I have tried chocolate graham crackers before but have found that the firmer texture of the Teddy Grahams helps give the bark a better crunch.
- Empty Andes baking chips into microwave safe bowl and microwave for 30 seconds at a time until fully melted. Stir between microwave sessions.
- Once fully melted and removed from microwave, add half of the crushed chocolate wafers into the melted chocolate and mix together.
- Pour the chocolate/wafer mixture into a thin layer on top of the wax papered cookie sheet. Should be about ¼ inch thick (aka - pretty thin)
- Sprinkle the remaining crushed wafer mix evenly on top of the layer of melted chocolate
- Then sprinkle the crushed candy canes evenly on top of that
- Gently pat the crushed candy canes and wafer in
- If you choose to also include white chocolate, you can melt that now and then randomly drizzle all over the top of what is already on the cookie sheet.
- Place full cookie sheet with bark into fridge for 30 minutes or freezer for 10-15
- Remove once chocolate is solidified.
- Break unevenly into random pieces and eat/serve!