

# COOKIES & COLORING RECIPE

## Peppermint Bark

**Total Time:** 2 hours, 30 minutes

**Servings:** 20

**Nutrition (per serving):**

190 calories

1.5 g protein

30.3 g carbohydrates

2.4 mg cholesterol

17.2 mg sodium



From [allrecipes.com](http://allrecipes.com)

**Ingredients**

- 8 ounces semisweet chocolate pieces
- 2 teaspoons canola oil, divided
- 1/2 teaspoon peppermint extract, divided
- 8 ounces white chocolate pieces
- 25 crushed peppermint candies

**Directions:**

1. Grease a 9x9 inch pan and line with waxed paper.
2. Using a double boiler, melt semisweet chocolate with one teaspoon of canola oil. Scrap the sides to avoid scorching. When melted, stir in 1/4 teaspoon of peppermint extract. Pour into pan and spread evenly. Sprinkle half the crushed peppermints over the top. Refrigerate until entirely hardened, about 1 hour.
3. Repeat step 2 with the white chocolate.
4. Remove from pan and break into pieces to serve.