

# Mr. Brett's So-Easy Peppermint Bark

This recipe is based on several that you can find online. Mr. Brett's made it his own over the years that he's made it.

## Ingredients

- 12 ounces of white chocolate
- 12-24 hard peppermint candies, unwrapped
- 1/8 teaspoon of peppermint extract (optional)

## Supplies

- Medium microwavable bowl
- Rubber spatula
- Rolling pin
- Heavy duty plastic bag (or something else to crush the candies in)
- Sieve
- Baking sheet
- Parchment or Waxed Paper

## Directions

1. Place peppermint candies in a plastic zipper food storage bag (may want to double bag)
2. Crush candies using a rolling pin or something else that's good and heavy. Most should be a fine powder, but make sure to leave some larger bits.
3. Microwave the chocolate at medium power for 1 minute. Stir. Microwave longer if needed, stirring every 20 seconds until all chocolate is melted.
4. Add 1/8 teaspoon of peppermint extract (optional)
5. Pour the crushed candy powder through a sieve over the bowl of melted chocolate.
6. Stir to mix together.
7. Pour onto your prepped baking sheet
8. Sprinkle larger bits of candy on top and gently tap in.
9. Let cool completely at room temperature or in the refrigerator
10. Break into pieces and enjoy!

Make it your own!

Use milk or dark chocolate, a different hard candy or even broken pretzels or chopped nuts instead. You could use a different extract or omit it completely.