







# Peppermint Bark









Adapted from a Martha Stewart recipe



## Ingredients:

-  One (7.5-ounce) package peppermint candies or candy canes.
-  1 lb. white chocolate chips. (Martha suggests not using chips, but they're easier to use, so by golly, we're gonna! 😊)
-  2 cups puffed rice cereal
-  Cooking spray

## Directions:

-  Spray a rimmed baking sheet with nonstick cooking spray and line with waxed paper.
-  Place peppermint candies (or candy canes) into a Ziploc-type bag and wrap in a kitchen towel. Use a rolling pin or a hammer to crush the candies into tiny pieces. Sift to separate the crushed candy pieces from fine powder.
-  Place white chocolate chips in a microwavable bowl and melt in microwave.
-  Stir in cereal while chocolate is still warm.
-  Pour mixture onto prepared baking sheet. Use a spatula to spread evenly.
-  Sprinkle with crushed candy. Cover with another piece of wax paper and press gently.
-  Chill until firm (about 20-30 minutes). (Martha says if you chill it any longer, the candies may start to soften...which may be a good thing depending on the strength of your teeth!)
-  Peel wax paper off. Break bark into 2-inch pieces. Store at room temperature in an airtight container. (Martha says it can be stored for up to 1 week... like it's gonna last a week!)