

PEPPERMINT BARK CRISPY BARS

Prep Time 35 mins
Chill Time 30 mins
Yield 8-by-8 pan



What you will need

- 2 Tablespoons Salted Butter
- ½ Cup Measuring Cup
- 8-by-8 Pan
- 1 Medium Pot
- 2 Heat Resistant Bowls
- Mixing Spoon
- Rubber Spatula
- Parchment Paper or Wax Paper

Difficulty Level :



LIV SWEETLY
Life is what you bake it

GLUTEN
FREE

Ingredients

- 2 Tablespoons Salted Butter
- 4 Cups Mini Marshmallows
- ½ Teaspoon Peppermint Extract
- 4 Cups Crispy Rice Cereal
- ¾ Cup plus 2 Tablespoons Semi-Sweet Chocolate Chips
- ¼ Cup White Chocolate Wafers
- 1 Tablespoon Crushed Peppermint

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Peppermint Bark
Crispy Bars
recipe online.
DIY Double Boiler
video included!



Crispy Bars



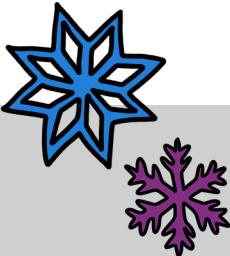
1 Grease an 8-by-8 inch baking pan with butter or cooking spray and set aside. Melt 2 tablespoons of **salted butter** in a medium size pot over low to medium heat. Once butter is melted, add **mini marshmallows**. Mix until melted.



2 Add **peppermint extract** to mini marshmallow and salted butter mixture and stir.



3 Remove pot from heat. Then, stir in **crispy rice cereal**.



4 Once combined, use a spatula to pour and press the crispy bars into greased 8-by-8 inch pan. If the crispy rice bars are sticking to the spatula, use a greased piece of wax paper to press the bars into the pan. Set aside.



5 Melt a heaping $\frac{1}{2}$ cup of **semi-sweet chocolate chips** over a double boiler. To make a DIY double boiler, fill a medium size pot with 2 cups of **water** and place over low heat. Once **simmering**, place heat resistant bowl over the top of the pot and pour in **chocolate**. Stir continuously until melted.

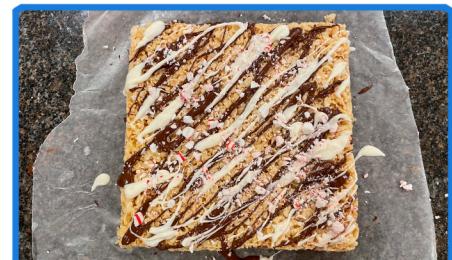


6 Pour melted **chocolate** over the crispy bars and spread evenly. Let the bars chill in the fridge for 20 minutes or until firm. Once chilled, flip crispy bars out onto parchment paper or wax paper.



7 Repeat step 5 with remaining **semi-sweet chocolate chips** and drizzle on top of crispy bars. Once again, repeat step 5 with **white chocolate wafers** and drizzle on top of crispy bars.

*If your melted chocolate is too thick, mix in $\frac{1}{2}$ teaspoon of vegetable or coconut oil to loosen it up. Do not add water!



8 Sprinkle **crushed peppermint** on top of your crispy bars and chill for 10 minutes to allow the drizzled chocolate to set. Cut into squares and enjoy your holiday treat!



*Scan QR code on front of recipe card to view instructional video