

Peppermint Brittle



A Christmastime treat! This holiday confection is gobbled up quickly by guests, and it is so easy to make. The cool crunch of peppermint with creamy white chocolate is a divine combination.

Prep: 5 mins

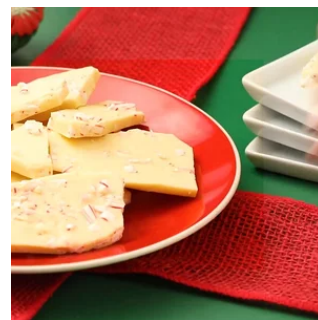
Cook: 5 mins

Additional: 1 hr

Total: 1 hr 10 mins

Servings: 36

Yield: 2 1/4 pounds



Ingredients

2 pounds white chocolate

30 small peppermint candy canes

Directions

Step 1

Line a large jellyroll pan with heavy-duty foil.

Step 2

Place white chocolate in a microwave-safe bowl. Heat in microwave on medium setting for 5 to 6 minutes. Stir occasionally, until chocolate is melted and smooth.

Step 3

Place candy canes in a plastic bag, or between two pieces of waxed paper. Using a mallet or rolling pin, break the candy canes into chunks. Stir peppermint into melted white chocolate. Spread evenly in pan, and chill until set, about 1 hour. Break into pieces by slamming pan on counter.

Nutrition Facts

Per Serving:

159 calories; protein 1.8g 4% DV; carbohydrates 18.3g 6% DV; fat 8.9g 14% DV; cholesterol 5.3mg 2% DV; sodium 28.3mg 1% DV.

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 12/03/2020

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 12/03/2020



Get the best recipes & how to content from Allrecipes!

You will see a grey box to confirm.