

Peppermint Bark by Lynn's Recipes



Lynn demonstrates how to make a delicious Christmas candy, Peppermint Bark. This makes a great gift or a sweet treat to have available during the holidays. This is super easy and impressive.

Ingredients:

- 16 ounces Almond Bark
- 8 Tablespoons of crushed peppermint (you can use either candies or candy canes)
- 1 teaspoon peppermint extract

Line a baking sheet pan with waxed paper. Set aside. Over a double boiler, place the Almond Bark in a pan and cook over the simmering water until completely melted and smooth. Let cool for just a few minutes to keep the crushed peppermint from streaking the white candy, then add the extract and the crushed peppermint and stir well. If desired, you can sprinkle additional crushed peppermint over the top and slightly press into the mixture. Spread the mixture over the waxed paper lined baking sheet and tap to make sure any air bubbles are gone. Refrigerate until the candy is set. Break into bite size pieces and store in an airtight container.

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