

Cookies and Cream Peppermint Bark

I came up with this recipe while shopping at Trader Joe's. They didn't have the ingredients for traditional peppermint bark, so I improvised. My husband loved this new recipe even more than my old one! It's a great one for getting the kids involved, too!

Recipe by [Nina Schmitt](#) | Created on **Nov 18, 2021**

Ingredients

- 1 (10 ounce) bag white chocolate chips
- 14 peppermint-flavored chocolate sandwich cookies, crushed
- ¼ teaspoon peppermint extract
- 2 candy canes, crushed

Directions

- Line a baking sheet with waxed or parchment paper.
- Melt white chocolate in a microwave-safe glass or ceramic bowl in 15-second intervals, stirring after each melting, about 2 minutes. Mix 1/2 the crushed cookies into the melted chocolate. Stir in peppermint extract.
- Spread chocolate mixture evenly on the baking sheet. Sprinkle remaining cookies and crushed candy canes on top of melted chocolate.
- Let stand at room temperature until bark has hardened, about 2 hours. Break into random pieces using your hands.

Nutrition Facts

Serving: **3 dozen pieces of bark** | Calories: **68.8 kcal** | Carbohydrates: **8.8 g** | Protein: **0.8 g** | Saturated fat: **1.8 g** | Cholesterol: **1.7 mg** | Sodium: **27.7 mg** | Fiber: **0.1 g** | Sugar: **7 g**

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