



Peppermint Sugar Bars

Makes: 36

Prep: 25 min

Bake: 15 min

Ingredients

- **16 - 18 ounce roll refrigerated sugar cookie dough**
- **1 teaspoon peppermint extract**
- **1 ½ cups white baking chips**
- **½ cup whipping cream**
- **6 oz semisweet chocolate, chopped**
- **crushed peppermint candies or candy-cane flavor white chocolate kisses**

Directions

- 1. Preheat oven to 350F. Line a 13x9 baking pan with parchment paper or foil, extending over edges, set aside. In large bowl stir together cookie dough and peppermint extract until combined. Press dough onto bottom of prepared pan. Bake for 15 to 20 minutes or until lightly golden.**
- 2. Sprinkle warm uncut bars with white chocolate chips, let stand 5 minutes. Spread softened white chocolate evenly over uncut bars. Cool in pan.**
- 3. In a small saucepan bring whipping cream just to a boil over medium heat. Remove from heat. Add semisweet chocolate (no stirring). Let stand for 5 minutes. Stir until smooth. Let cool for 15 minutes. Pour chocolate mixture over cooled uncut bars, spreading evenly. Sprinkle with crushed candies. Chill about 1 hour or less until set. Using the edges of parchment paper, lift uncut bars out of pan. Cut into bars.**

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