

Betty's Holiday Mint Bark



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Betty demonstrates how to make Holiday Mint Bark. This confection is made with vanilla bark, sprinkled with crushed peppermint and spearmint candy. It is tasty and looks festive!

Holiday Mint Bark

1 pound vanilla-flavored candy coating, cut into chunks

12 hard peppermint candies, unwrapped

12 hard spearmint candies, unwrapped

Cover cookie sheet or baking pan with waxed paper, aluminum foil, or parchment paper. Place candy coating in a 2-quart microwavable casserole dish. Microwave uncovered on HIGH about 2 minutes, stirring every 30 seconds, until almost melted. Stir until smooth. Place peppermint and spearmint candies in a gallon-sized Ziploc bag; crush with rolling pin or bottom of small heavy saucepan. Place a wire strainer over a small bowl. Pour crushed candies into wire strainer. Shake strainer over bowl until all of the tiniest candy pieces fall into the bowl, leaving the larger pieces in the strainer. Add the "mint dust" to the melted candy coating. Stir well. Spread coating mixture evenly on prepared pan. Sprinkle larger candy pieces evenly over the top. Let stand about ½ hour at room temperature and then refrigerate another ½ hour, or until mint bark is cool and hardened. Break into pieces. Place on a nice holiday serving plate (or into holiday tins with lids, if giving as gifts).

I hope you love this recipe! --Betty :)