

Christmas Chocolate Peppermint Chunks



What You Need

1 Bag (36 oz) chocolate chips
1 Bag (36 oz.) white chocolate chips
1 ½ tsp. Pure peppermint extract
4-6 Candy canes (crushed)
Parchment paper
12 x 9 x 2 inch Baking pan
Rolling pin
Microwave safe medium bowl
Zip top bag
Cutting board

Before You Start-

Line the baking pan with parchment paper. Crush candy canes by placing candy canes into zip top bag remove any air and seal. Place it on the cutting board, using the rolling pin, roll over the candy cane filled bag several times in different directions until small pieces are left. Set aside.

Let's Make It!

Pour chocolate chips into a microwave safe bowl, microwave on high for 30 second intervals until melted. Pour into prepared baking sheet place in refrigerator for 10 minutes.

Pour white chocolate chips into a microwave safe bowl, add peppermint extract and microwave on high for 30 second intervals until melted. Stir well and pour over the refrigerated chocolate. Sprinkle with peppermint pieces. Return to the refrigerator for 10 minutes. Break into chunks and enjoy.

Makes about 24 chunks.

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