

Peppermint Bark Worth A Second Bite



Peppermint Bark Brownies are a rich, luscious treat to make for the holidays.

(NAPSA)—Finally, the brownie that will sweep them off their feet at the Holiday Cookie Party. It's a homemade gift to trump all others. Think about it—who wouldn't want to be treated to peppermint and three kinds of chocolate? These brownies are loaded with cocoa, chocolate chips and white chocolate.

Last holiday season everyone went wild for peppermint bark candy sold in stores, but good home recipes were still few and far between. This year the fans are in luck.

This recipe layers a gourmet chocolate chip brownie with a candy bark topping of white chocolate and striped peppermint bits. The flavor is rich with just a bit of zing from the peppermint. True holiday comfort and joy in a brownie—and a good one to leave out for Santa.

Using Ghirardelli Brownie Mix makes it quick and easy to bake as a gift, office treat, or to take to cookie exchanges. Just remember to save some for yourself.

Peppermint Bark Brownies

Brownie:

$\frac{1}{2}$ cup vegetable oil

$\frac{1}{3}$ cup water

1 egg

1 package (20 oz.)

Ghirardelli Double

Chocolate Brownie Mix

Peppermint Topping:

2 cups (12 oz.) white
chocolate chips

1 tsp. vegetable oil

$\frac{1}{3}$ cup crushed peppermint
candy (about 16 hard,
round candies)

Preheat oven to 350°F.

For Brownie: In medium bowl, blend together oil, water and egg. Add brownie mix and stir until moistened. Spoon batter into lightly greased 13x9x2-inch pan. Bake 24-26 minutes. Cool completely.

For Peppermint Topping: Place white chocolate chips and oil in small bowl. Microwave at 50% power for approximately 2-3 minutes, stirring every 30 seconds. Spread melted white chocolate over cooled brownie. Sprinkle with crushed peppermint candy. Let topping set before cutting. Makes 24 brownies.