



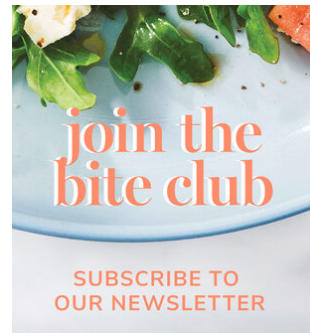
white chocolate peppermint bark blondies

Looking for the perfect festive bite? You've found it with Bite Me More's delicious White Chocolate Peppermint Bark Blondies, an edible gift for everyone on your list. These easy-to-make chunky white chocolate blondies are elevated to new heights when topped with a creamy white chocolate frosting and crunchy homemade peppermint bark.

MAKES: 20-24 BARS



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ingredients

Peppermint Bark

16oz white chocolate, chopped
 ½ cup crushed peppermint candies or candy canes

White Chocolate Blondies

¾ cup butter, room temperature
 1½ cups brown sugar
 ½ cup sugar
 2 eggs
 2 tsp vanilla extract
 2 cups flour
 ¼ tsp baking soda
 ½ tsp kosher salt
 2 cups chopped white chocolate

White Chocolate Frosting

½ cup butter, room temperature
 2½ cups icing sugar
 6oz white chocolate, melted
 1 tbsp whole milk
 ½ tsp vanilla extract

directions

1. For the peppermint bark, line a baking sheet with parchment paper. Melt half of the white chocolate in the microwave in 30-second increments. Once melted, add the rest of the white chocolate, stirring well until melted and smooth. Pour onto prepared baking sheet and spread into an even layer. Sprinkle crushed candy over chocolate and let cool, about 1 hour. Once firm, the bark can be broken into smaller pieces.
2. For the blondies, preheat oven to 350°F. Coat a 13x9-inch baking pan with non-stick cooking spray and cover the bottom with parchment paper. Using an electric mixer, cream butter, brown sugar and sugar together until light and fluffy. Beat in eggs and vanilla until well incorporated. Add flour, baking soda, salt and white chocolate to the mixer. Mix on low speed, just until the flour disappears. Spread the batter evenly in the prepared pan and bake 26-28 minutes, until lightly browned. Cool for 20 minutes before removing from pan.
3. For the white chocolate frosting, using an electric mixer, cream butter and icing sugar until well combined. Add melted chocolate, milk and vanilla extract, mixing until smooth. Spread white chocolate frosting over cooled blondies and garnish with peppermint bark pieces.

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"It is the destiny of mint to be crushed."

— WAVERLEY LEWIS ROOT

