

PEPPERMINT BARK WITH A TWIST

Nonstick cooking spray

1 lb. white chocolate, chopped (do not use chips)

2 cups puffed rice cereal

1 bag (7 ½ oz.) hard peppermint candies, unwrapped

1. Spray a 10x15 inch rimmed baking sheet with nonstick cooking spray, line with a piece of waxed paper. Crush candies. Place candy in a doubled resealable bag (one inside the other); seal and wrap in a kitchen towel to prevent candy from piercing the bag. Use a rolling pin or skillet to crush the candy into tiny pieces. Pass through a large sieve to separate crushed candy from fine powder. (You can save the powder to stir into hot chocolate or sprinkle on ice cream.)
2. Place white chocolate in a heatproof bowl set over, not in, a saucepan of simmering water. Heat, stirring occasionally, until smooth, 4-6 minutes. Remove from heat; stir in rice cereal.
3. Transfer mixture to prepared pan; with a spreading spatula, spread to edges of pan.
4. Sprinkle with crushed candy; with a piece of waxed paper covering the entire surface, press in gently. Chill until firm, 20-30 minutes (no longer as candy will begin to soften).
5. Peel waxed paper off. Break bark into 2 inch pieces.

Makes 36 pieces