

Peppermint Crumble Bars by Lynn's Recipes



Lynn demonstrates how to make a great sweet treat that would make a great dessert or snack. This would be good to take to a Holiday party or get together. From Pinterest.

Ingredients:

- 2 cups flour
- 1 cup butter, softened
- ½ cup sugar
- 2 cups white chocolate peppermint candy (like Andes peppermint bits)
- 1 (14 ounce) can sweetened condensed milk

Preheat oven to 350°. Spray a 9x13" baking pan with cooking spray and set aside.

Use a pastry cutter or fork to cut the butter, sugar and flour together until crumbly.

Press a little more than half of the crumble mixture into the bottom of the prepared baking pan.

In a medium saucepan, over low heat, mix 1 cup of the white chocolate peppermint candy and the sweetened condensed milk until smooth. Pour over the crumb crust in the baking pan.

Sprinkle the remaining crumble and white chocolate peppermint candy evenly over the top.

Bake for 30 minutes or until edges begin to just barely brown. You may need to watch them carefully.

Let cool completely before cutting into bars.

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