

## Bank Kitchen Recipe: Quick, and Easy Holiday Candy



Servings: 10-12 people    Total Prep Time: 20 mins.

Submitted by Tanna

Ingredients: 2 pounds of un-melted white chocolate, 3/4 pound of chopped cinnamon candy, 3/4 pound chopped peppermint candy, 1 pound un-melted milk chocolate, and 3/4 pound of dry roasted, salted peanuts

Peppermint Brittle: first, line an 11x13-inch baking sheet with waxed paper. Next, melt white chocolate in a microwave—heating for exactly 60 seconds. Then, remove and stir. Relocate chocolate into microwave, and heat an additional 60 seconds. Remove melted chocolate, and stir again. Next, pour chopped peppermint candy into white chocolate; mix well, and spread evenly onto sheet.

Then, place cookie sheet with candy mixture into a refrigerator for five minutes. Finally, remove sheet; remove firmed candy from

the bakeware by breaking into bite-sized pieces. Store candy in an air-tight dish until time to serve.

Cinnamon Brittle: repeat the above steps using the chopped cinnamon candy pieces instead.

Peanut Clusters: first, locate waxed paper on a flat surface. Then, melt the milk chocolate in a microwave—heating for exactly 60 seconds. Then, remove and stir. Relocate chocolate into microwave, and heat an additional 60 seconds. Remove melted milk chocolate, and then blend in roasted peanuts; mix well.

Finally, spoon and “drop” teaspoon-size clusters onto the waxed-paper. Allow to cool for five minutes. Serve, and enjoy.