

peppermint bark:

Unwrap a gaggle of starlight mints or candy canes. Put them into a gallon-sized baggie and whack them with a hammer or meat mallet, allowing all holiday frustrations to be vented. (It helps to think of your most annoying neighbor or relative while you whack. ;-)

When the stress of the holidays is diminished or the mints are broken and crushed (whichever comes first), put them aside.

Melt white chocolate chips (or "white candy coating") over medium heat in a double boiler until melted. Be sure to stir often. When the chocolate is melted, remove the top pan from the heat (wipe the bottom of the pan to avoid getting water into the chocolate when you pour).

Spread the melted chocolate in an even layer on waxed paper. (I put the waxed paper into a cookie sheet so I can put the whole thing in the refrigerator.) Scatter the peppermint pieces evenly.

Allow the chocolate to harden, and break it into smaller pieces to be boxed or bagged.