

# HAPPY NEW YEAR!

Dear

The new year will be a lot happier in your kitchen! Think of all those terrific Pampered Chef® products you'll be earning for FREE, half price, and at a discount. You can choose from Stoneware, Cookware, Forged Cutlery and more.

With all your new products, you'll be whipping up meals and great-tasting treats that your family and friends will love! I'll show you and your friends some ideas and techniques to help make food preparation fast, easy and economical.

I can't wait for your Cooking Show! Here's another wonderful recipe to enjoy!

## REMEMBER

As a January host, you can earn **DOUBLE** the usual amount of **FREE** products — ask me for more details.

Your guests can choose from one of seven scrapers for **FREE** with a purchase of \$70 or more.



# SEE YOU SOON!

## Peppermint Crunch Bark

- 3 candy canes (¼ cup/50 mL coarsely crushed)
- ½ pkg (10 oz/300 g) chocolate-flavored almond bark or confectionery coating candy melts
- ½ pkg (10 oz/300 g) vanilla-flavored almond bark or confectionery coating candy melts
- 1 tsp (5 mL) peppermint extract



Place candy canes into a large resealable plastic bag and coarsely crush using flat side of **Meat Tenderizer**; set aside. Line **Medium Sheet Pan** with a piece of parchment paper, allowing 1 in (2.5 cm) to extend past sides; set aside.

Place chocolate bark in **Large Micro-Cooker**® and vanilla bark in **Classic Batter Bowl**. Microwave chocolate bark on HIGH 1–1½ minutes or until bark is almost melted; stir until bark is completely melted. Repeat with vanilla bark. Add peppermint extract to melted chocolate bark; mix well.

Drop alternating scoops of the chocolate and vanilla barks onto pan using **Medium Scoop** (four rows of five scoops, spacing ½ in. (1 cm) between each row). Cut through bark mixture several times with **Small Spreader** for marble effect. Gently tap pan flat against countertop to level bark. Sprinkle with crushed candy canes.

Refrigerate and serve. Refrigerate at least 15 minutes or until bark is set. Lift parchment and bark from pan. Break into pieces.

Yield: 32 servings

U.S. Nutrients per serving: Calories 100, Total Fat 6 g, Saturated Fat 2.5 g, Cholesterol 0 mg, Sodium 0 mg, Carbohydrate 13 g, Fiber 0 g, Protein 0 g