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Peppermint Crunch White Chocolate Covered Graham Crackers

Introduction

Peppermint Crunch White Chocolate Covered Graham Crackers are the perfect combination of sweet and crunchy, making them a delightful treat for any occasion. With their festive appearance and refreshing peppermint flavor, these treats are sure to bring joy to your holiday gatherings or simply satisfy a sweet tooth. This easy-to-make recipe requires minimal ingredients and is perfect for sharing with family and friends.

Detailed Ingredients with measures

Graham Crackers - 1 box (about 14 full sheets)

White Chocolate Chips - 2 cups

Crushed Peppermint Candies - 1 cup

Vegetable Oil or Shortening - 1 tablespoon (optional, for thinning chocolate)

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 25 minutes

Yield: Approximately 28 chocolate-covered graham cracker pieces



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Detailed Directions and Instructions

Step 1: Prepare the Baking Sheet

Line a baking sheet with parchment paper to prevent the graham crackers from sticking.

Step 2: Melt the White Chocolate

In a microwave-safe bowl, melt the white chocolate in 30-second intervals, stirring between each interval until smooth.

Step 3: Dip the Graham Crackers

Dip each graham cracker into the melted white chocolate, ensuring each cracker is fully coated.

Step 4: Place on Baking Sheet

Place the coated graham crackers on the prepared baking sheet.

Step 5: Add Peppermint Crunch

While the white chocolate is still wet, sprinkle peppermint crunch over the top of each cracker.

Step 6: Allow to Set

Let the chocolate-covered graham crackers sit at room temperature or refrigerate until the chocolate is set.

Step 7: Cut and Serve

Once the chocolate is firm, cut the graham crackers into smaller pieces if



desired, and serve.

Notes

Note 1: Chocolate Melting

Be careful not to overheat the white chocolate, as it can become grainy if melted too much.

Note 2: Peppermint Crunch Substitute

You can substitute peppermint crunch with crushed candy canes or any other desired topping.

Note 3: Storage

Store the finished graham crackers in an airtight container to maintain freshness.



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Cook techniques

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