

## Peppermint Bars

(Dana Reeves)

### Ingredients:

- $\frac{2}{3}$  cup sugar
- $\frac{2}{3}$  cup butter, softened (11 Tablespoons)
- 1 egg, separated (you'll use the yolk in the dough and the white for brushing)
- $\frac{3}{4}$  teaspoon vanilla extract
- 1  $\frac{1}{3}$  cups flour
- 1  $\frac{1}{3}$  cups (about 8 ounces) chocolate chip
- $\frac{1}{3}$  cup crushed peppermint candies

### Directions

1. Preheat the oven to 350°F (175°C).
2. In a medium bowl, use a hand mixer to cream together butter and sugar until light and fluffy.
3. Mix in the egg yolk and vanilla until well combined.
4. Add the flour and mix just until incorporated — do not overmix.
5. Stir in the chocolate chips, then press the dough evenly into an ungreased 10X15-inch baking pan.
6. Lightly beat the egg white and brush it over the top of the dough.
7. Sprinkle the crushed peppermint evenly across the surface.
8. Bake for 25–30 minutes, or until golden brown around the edges.
9. Cool completely before slicing into bars.