



Kitchen Cheat Sheet: Peppermint Bark Brownies

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Tips and Time Savers

- Use good white chocolate for best melting.
- Save time with a brownie mix if you must.
- Let the brownies cool completely before adding the white chocolate layer.
- Crush the candy canes right before using them.
- Don't overbake the brownies..
- Line your pan if you want perfect squares.
- Chill before slicing.
- Tap the pan gently after sprinkling peppermint.

Variations

- Peppermint mocha brownies: Add a tablespoon of espresso powder to the batter.
- Mint Oreo bark brownies: Crush Mint Oreos and mix them into the white chocolate topping before sprinkling peppermint.
- Andes mint brownies: Swap crushed candy canes with chopped Andes mints.
- Gluten-free peppermint brownies: Swap the flour for a 1:1 gluten-free blend or use a gluten free brownie mix.
- Peppermint crunch brownie bars: Press a layer of crushed pretzels into the white chocolate before it sets.
- Hot cocoa brownies: Top the brownies with melted white chocolate + mini marshmallows + a little cocoa powder dusting.

Storage

- Room temperature is their happy place. Keep the brownies in an airtight container on the counter for 4–5 days. The white chocolate stays smooth, the brownie stays fudgy, and the peppermint doesn't melt into stickiness.
- Layer with parchment if you stack them. Unless you want your brownies glued together like siblings fighting over stocking stuffers.
- Avoid the fridge. The cold makes the brownies dry and the peppermint sweaty, and we are not doing sweaty peppermint season.
- Freeze for long-term hoarding. Wrap each brownie tightly in plastic wrap, then slide into a freezer bag or airtight container. They'll keep for up to 2 months and still taste like holiday magic.
- Thaw like a civilized person. Let frozen brownies sit at room temp for 30–60 minutes. The white chocolate softens back up, the peppermint behaves again, and nobody chips a tooth.

FAQs

Can I make these peppermint bark brownies ahead of time?

Yes, absolutely — and honestly, you should. The brownies get even fudgier after resting overnight. Just keep them covered at room temp and add the peppermint topping the same day you serve for max crunch.

Why did my white chocolate seize or turn grainy?

Because white chocolate is a fickle little drama queen.

Use real white chocolate (with cocoa butter), melt low and slow, and keep all moisture away. If it seizes, add a teaspoon of warm coconut oil to coax it back from the brink.

My peppermint melted into the white chocolate — what went wrong?

You sprinkled it too early. The white chocolate must cool slightly before topping, or the candy dissolves like a Victorian heroine in a fainting couch.

How do I cut clean squares without shattering the peppermint?

Use a sharp knife warmed under hot water and wiped dry.

Cut firmly, like you mean it but aren't angry about it.

Can I use boxed brownie mix?

Yes, you sinner. You can. Just bake it extra fudgy and let the white chocolate topping do the heavy lifting.

Do these freeze well?

Yes — beautifully. Freeze them uncut or individually wrapped. Thaw at room temp so the white chocolate softens instead of cracking like your last nerve in December.

Can I skip the white chocolate topping?

Technically yes, but then you just have brownies with trust issues.

Can I make them gluten-free?

Yep — use a 1:1 gluten-free flour and keep everything else the same. Dense, fudgy brownies don't care what flour you use.

Nice to Have

As an Amazon Associate, I earn commission from qualifying purchases.

If you're tired of slicing brownies like a gremlin with a butter knife, this Good Dee's Brownie Pan with Dividers is your new kitchen sidekick. It bakes 18 perfectly even squares without you doing geometry or pretending you enjoy cutting straight lines. Nonstick carbon steel, easy-grip handles, and zero drama when it's time to pop them out. I use pans like this all the time when I want those clean, bakery-style edges without babysitting a pan. Perfect for holiday baking marathons or anytime you want uniform brownies that don't look like they survived a Texas dust storm. And no worries about the peppermint candy causing a problem with cutting! [See it here](#)