Peppermint Stick Dessert

Dianne Oertel - Racine, WI
Taste of Home Annual Recipes 2021

Servings: 12

8 ounces peppermint candy, crushed
1/2 cup half-and-half cream
1 1/4 teaspoons unflavored gelatin
1 tablespoon cold water
1 1/2 cups heavy whipping cream, whipped
27 chocolate wafers

Preparation Time: 20 minutes

In a small saucepan, combine the crushed candy and cream. Cook over low heat until the candy is melted, stirring occasionally.

In a small bowl, sprinkle the gelatin over the water. Let stand for 1 minute. Stir into the hot peppermint mixture until dissolved. Refrigerate until the mixture begins to set, about 20 minutes. Fold in the whipped cream.

Crush three chocolate wafers. Reserve for a garnish.

Line a 1-1/2 quart serving bowl with twelve wafers. Top with half of the peppermint mixture. Repeat the layers. Sprinkle with the reserved chocolate crumbs.

Refrigerate for at least eight hours.

If desired, sprinkle with additional crushed peppermint candy just before serving.

Per Serving (excluding unknown items): 105 Calories; 11g Fat (92.7% calories from fat); 1g Protein; 1g Carbohydrate; 0g Dietary Fiber; 41mg Cholesterol; 13mg Sodium. Exchanges: 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.