

CELEBRATE THE HOLIDAYS



ON BLU-RAY™, DVD & DIGITAL HD!

Happy Holidays from Our Flock to Yours!  
**CANDY CANE SQUARES**



## Ingredients

### Crust

(2 cups) chocolate wafer cookies, crushed  
1/2 cup butter, melted  
3 tablespoons sugar

### Chocolate

1 cup chocolate chips  
2/3 cup heavy whipping cream

### Filling

1 cup powdered sugar  
2 (8oz.) packages cream cheese, softened  
2 teaspoons peppermint extract  
1 1/2 cups heavy whipping cream, whipped  
2/3 cup crushed candy canes

## Instructions

1. Heat oven to 325°F.
2. Combine crust ingredients in bowl and onto bottom of ungreased 13x9-inch baking pan. Bake 10 minutes and put aside.
3. Melt chocolate chips and 2/3 cup whipping cream in 1-quart saucepan over low heat, stirring occasionally, 4-5 minutes until smooth. Spread over crust and place in freezer 10 mins while making filling.
4. Combine powdered sugar, cream cheese and peppermint extract in bowl. Beat at low speed until smooth and gently stir in whipped cream and crushed candies.
5. Spread evenly over chocolate layer. Sprinkle with additional crushed candy. Cover and freeze overnight.
6. Cut into squares and top each serving with a small candy cane. Serve frozen or refrigerated.

