

Chocolate Peppermint Butterscotch Squares

INGREDIENTS:

- 1/2 cup Heavy Cream
- 2 tsp Corn Syrup
- 1 tbsp Invert Sugar
- 1 tbsp Butter, softened
- 16 ounces Guittard Butterscotch chips, melted
- 1 pound Cocoa Dark Candy Coating, melted
- 15 drops Peppermint Oil
- Red & White Peppermint Crunch

TOOLS FROM CKSA:

- Whisk
- Pastry Wheel
- Bench Scraper
- Dipping Tool
- Parchment Paper
- 9 x 9 Pan



DIRECTIONS:

1. In heavy saucepan, bring cream and corn syrup to boil. Add butter and invert sugar.
2. Add cream mixture to melted butterscotch. Combine, blending with a whisk until a smooth consistency is reached.
3. Spread in 9 x 9 pan lined with parchment paper. Tap to remove air bubbles and to smooth.
4. Chill for several hours in the refrigerator.
5. Remove from pan and cut into squares using a bench scraper, pizza cutter or a cut shape using a cookie cutter.
6. Add peppermint flavor to the melted candy coating. Dip cut squares into melted coating. Top with peppermint crunch.
7. Makes Approximately 64-1 inch squares.