

## Getting creative for Christmas

**By Ashleigh Noyes**

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With Thanksgiving over and the Christmas spirit now in full swing, it is time to think red and green. The tree is up and I even have a few gifts wrapped up under it. Every year at Christmas the kids and I try and find some time to bake up little treats for the neighborhood. I seem to get in the same old rut with treats that I do with dinner meals sometimes, so this year I am bound and determined to find new ideas. It's time to get creative!

I really do live in the greatest neighborhood at Christmastime, and all year round for that matter. A few years ago, the Pritchett family brought over a Santa hat full of caramel corn and peanut butter balls and I thought it was the most clever idea. So simple yet so creative. This year, I have to think like that.

One of the items on my treat list this year will include Christmas Marbled Mint Bark. I found the recipe in a holiday book that Grandma Irma brought by called Holiday Gifts from a Jar. It is so easy, which is what we all look for at the holidays, especially when you want to get the kids involved! This is something they can do almost all by themselves. Something this mom sure likes!

### Chocolate Marbled Mint Bark

1 1/4 cups green mint chips  
1 cup semi-sweet chocolate chips  
1 cup white chocolate chips  
2 cups mini marshmallows  
1/2 - 3/4 cups red, green and white sprinkles

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Preheat oven to 250°. Line a rimmed cookie sheet with parchment paper. Pour chips over top of the parchment paper avoiding large gaps. Place in oven for 2-3 minutes until chips have softened and look glossy. Use a spatula to glide over chips once to slightly marble. Immediately top with sprinkles. Refrigerate one hour until firm. Break into 1 1/2 inch pieces and serve.