

Homemade Peppermint Patties

Makes about 50 patties

Today we're making homemade peppermint patties! Soft, creamy peppermint filling is coated with rich dark chocolate in this classic holiday treat! This recipe may be made with family members young and old, and is perfect for gifting and enjoying together this holiday season! Make a double batch and freeze some to enjoy all winter long!

Ingredients:

1 can (14 oz) sweetened condensed milk
1/4 cup light corn syrup
1-1/4 tsp peppermint extract, plus more if desired
1/2 tsp vanilla extract
7 cups powdered sugar, plus more for sprinkling
3 cups dark melting chocolate discs
1 tablespoon coconut oil
1/4 cup crushed peppermint candy for sprinkling
(about 14 peppermint discs)

1. In a stand mixer with the paddle attachment, mix the condensed milk, corn syrup, peppermint extract, vanilla extract, and powdered sugar until combined. Taste peppermint 'dough' and add a few more drops of peppermint extract if desired.
2. Remove the mixture from the bowl and form two discs. Cover with plastic wrap and refrigerate for 30 minutes.
3. Once chilled, unwrap one of the discs and place on parchment paper that's been dusted lightly with powdered sugar. Use a rolling pin to roll out the doughy mixture into a roughly 1/4" thick slab. Use a 1-1/2" cookie cutter to cut out peppermint rounds. Peel back the extra dough from the circles, roll out again and repeat the cutting process until all of the mixture has been used.
4. Place patties on a rimmed sheet pan lined with wax paper and place in the freezer for 20 minutes. Repeat the rolling and cutting process with the second batch of 'dough'.
5. Use a double boiler to melt the chocolate and coconut oil (or microwave in a microwave safe bowl for 1 minute and 20 seconds, stirring halfway through), stirring to ensure there are no lumps and that all of the chocolate has melted.
6. Remove the patties from the freezer and use a fork or a candy dipping tool to dip the patties into the chocolate until fully coated. Tap to remove any excess chocolate. Transfer the chocolate-coated patties back to the wax paper and top with crushed peppermint before the chocolate sets. Let the chocolates cool and harden. Store in an airtight container in the refrigerator or the freezer until ready to enjoy.

Tip: Make sure the centers have been fully frozen before dipping! If they are still warm, they may begin to melt under the heat of the chocolate, causing the patty to lose its form.