

Homemade Peppermint Patties: A Cool and Creamy Delight

If you love the refreshing combination of mint and chocolate, you're going to adore these



TIME
20-30 min

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ChefManiac

INGREDIENTS

- 2 1/2 cups powdered sugar (plus extra for dusting)
- 2 tbsp unsalted butter, softened
- 2-3 tbsp heavy cream (as needed)
- 1/2 tsp peppermint extract
- 1 1/2 cups semi-sweet or dark chocolate chips
- 1 tbsp coconut oil (optional, for smoother chocolate coating)

Instructions:

Make the Mint Filling: In a large mixing bowl, combine the powdered sugar, softened butter, peppermint extract, and 2 tablespoons of heavy cream. Beat the mixture with an electric mixer until smooth. If the mixture is too dry, add an additional tablespoon of cream, one teaspoon at a time, until it forms a pliable dough.

Shape the Filling: Dust your work surface with powdered sugar. Roll out the peppermint dough to about 1/4-inch thickness. Use a small round cookie cutter (or your preferred shape) to cut out the patties. Transfer them to a parchment-lined baking sheet.

Chill the Filling: Place the baking sheet in the freezer for 20-30 minutes, or until the patties are firm.

Melt the Chocolate: In a microwave-safe bowl, melt the chocolate chips and coconut oil (if using) in 20-second intervals, stirring after each interval, until smooth and fully melted.

Coat the Patties: Using a fork, dip each chilled peppermint patty into the melted chocolate, ensuring it's fully coated. Allow any excess chocolate to drip off before placing the patty back on the parchment paper.

Set the Chocolate: Let the coated patties set at room temperature or refrigerate them for 15-20 minutes until the chocolate is firm.

Serve and Enjoy: Your homemade peppermint patties are ready to enjoy! Store them in an airtight container in the fridge for up to two weeks.

Tips for Perfect Peppermint Patties:

Peppermint Strength: Adjust the amount of peppermint extract to suit your taste. Start with 1/2 teaspoon and add more if you like a stronger mint flavor.

Decorate: Sprinkle crushed candy canes or drizzle white chocolate over the patties for a festive look.

Keep Them Cold: Work quickly while coating the patties in chocolate to prevent the filling from softening.

Why This Recipe is a Hit:

DIRECTIONS

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- 5. Coat the : Patties:** Using a fork, dip each chilled peppermint patty into the melted chocolate, ensuring it's fully coated. Allow any excess chocolate to drip off before placing the patty back on the parchment paper.
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11. Why This Recipe is a Hit: Homemade Peppermint Patties are a perfect blend of creamy, minty filling and rich chocolate coating. They're a versatile treat for any occasion, from holidays to homemade gifts. Best of all, they're easy to make and customize, giving you all the satisfaction of a DIY dessert.
12. Try this recipe from I : Wuv Cooking and share these delightful patties with family and friends-they'll be begging for the recipe!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-peppermint-patties-a-cool-and-creamy-delight/>