

DIY Mint Chocolate Treats - Better Than Store-Bought!

Homemade Mint Chocolate Patties



TIME
30 min

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INGREDIENTS

- 1/3 cup light corn syrup - This gives the filling a smooth, chewy texture.
- 1/4 cup butter, softened - Adds creaminess to the mint center.
- 1 1/2 tsp mint extract - Adjust for desired minty punch.
- Pinch of salt - Enhances the flavor balance.
- Green food coloring - Optional, but adds that signature minty hue.
- 4 cups powdered sugar, sifted - Forms the base of the candy center.
- 12 oz chocolate candy coating - Smooth, melty exterior that sets beautifully.

DIRECTIONS

- 1.** Mix the : BaseIn a large bowl, beat together the corn syrup, butter, mint extract, and salt until smooth.
- 2.** Add : Color & SugarStir in a few drops of green food coloring, then gradually add the sifted powdered sugar. Mix until a thick, pliable dough forms.
- 3.** Shape the : PattiesRoll the dough into 1-inch balls, then flatten into discs. Place them on a parchment-lined tray and chill in the freezer for 20-30 minutes.
- 4.** Melt the : ChocolateIn a microwave-safe bowl, melt the chocolate candy coating in 30-second intervals, stirring between bursts until smooth.
- 5.** Dip and : SetUsing a fork, dip each chilled mint patty into the melted chocolate. Let the excess drip off, then place them back on the tray.
- 6.** Chill : AgainRefrigerate until the chocolate is firm and glossy, about 15-20 minutes.

SWAPS & NOTES

These Homemade Mint Chocolate Patties come together with just a few ingredients and zero baking.

Whether you're gifting them, serving at a party, or hoarding them for yourself (no judgment!), this recipe is a guaranteed win.

Why I Love This Recipe This recipe takes me back to childhood holidays and that first box of Andes Mints from Grandma's candy dish.

Unlike the store-bought versions, these are made fresh, and you can tweak the mint intensity and color to your liking.

TIPS FOR SUCCESS

Chill Thoroughly : Cold centers make dipping in chocolate much easier.

Use Forks for Dipping : They allow chocolate to drip off cleanly.

Work in Batches : If it's warm in your kitchen, only take a few patties out at a time for dipping.

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Original recipe: <https://chefmaniac.com/diy-mint-chocolate-treats-better-than-store-bought/>