

## These Mint Chocolate Patties Are Better Than Store-Bought

Cool, minty, and wrapped in a smooth chocolate shell-



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1/3 cup light corn syrup
- 1/4 cup butter, softened
- 1‰ teaspoons mint extract (adjust to taste)
- Pinch of salt
- Green food coloring, a few drops (optional)
- 4 cups powdered sugar, sifted
- 12 oz chocolate candy coating

#### Ingredient Swaps & Notes:

Mint extract: Peppermint extract works, but start with a little-it's strong!

Food coloring: Omit for a classic white mint center.

Candy coating: Use semi-sweet or dark chocolate chips with 1 tablespoon coconut oil if candy coating isn't available.

Vegan version: Substitute plant-based butter and check candy coating ingredients.

#### Step-by-Step Instructions:

1. Make the Mint Dough:
2. Add Powdered Sugar:
3. Knead the Dough:
4. Roll & Cut:
5. Chill the Patties:
6. Melt the Chocolate:
7. Dip & Set:
8. Let Harden:

9. Store:

Tips for Success:

Keep the dough cool: If it gets too soft, chill briefly before cutting or dipping.

Use parchment paper to prevent sticking during all stages.

Decorate the tops with crushed peppermint or a drizzle of white chocolate for flair.

Make ahead-these store well for up to two weeks in the fridge.

Serving Suggestions & Pairings:

Hot cocoa

Coffee

As a garnish on ice cream

Or alongside other treats like Grasshopper Pie or Brownie Batter Dip

Storage & Leftovers:

Refrigerate: Store in a sealed container for up to 2 weeks.

Freeze: Freeze for longer storage-just separate layers with parchment paper.

## DIRECTIONS

1. **Make the Mint Dough:** In a mixing bowl, combine corn syrup, softened butter, mint extract, and a pinch of salt. Stir until smooth. Add green food coloring and mix well.
2. **Add Powdered Sugar:** Gradually stir in the sifted powdered sugar until a stiff dough forms.
3. **Knead the Dough:** Transfer the dough to a clean surface and knead until smooth and pliable. If sticky, add a bit more powdered sugar.
4. **Roll & Cut:** Roll the dough out to about ...-inch thickness. Use a small round cookie cutter to cut out patties.
5. **Chill the Patties:** Place patties on a parchment-lined baking sheet. Chill in the fridge for 30 minutes until firm.
6. **Melt the Chocolate:** Melt chocolate candy coating according to package directions (microwave or double boiler).
7. **Dip & Set:** Using a fork, dip each patty into the melted chocolate, allowing excess to drip off. Place back on parchment.
8. **Let Harden:** Let the patties set at room temperature or chill briefly in the fridge until chocolate is firm.
9. **Store:** Store in an airtight container in the fridge until ready to serve.
10. **Tips for Success:** Keep the dough cool: If it gets too soft, chill briefly before cutting or dipping.
11. **Use parchment paper to prevent sticking during all stages.**
12. **Decorate the tops with crushed peppermint or a drizzle of white chocolate for flair.**

13. Make ahead-these store well for up to two weeks in the fridge.
14. Serving Suggestions & Pairings: Mint patties are perfect on a holiday dessert tray or served with:
15. Hot cocoa
16. Coffee
17. As a garnish on ice cream
18. Or alongside other treats like : Grasshopper Pie or Brownie Batter Dip
19. Storage & Leftovers: Refrigerate: Store in a sealed container for up to 2 weeks.
20. Freeze: Freeze for longer storage-just separate layers with parchment paper.
21. Best served chilled: Keeps the chocolate firm and the centers creamy.
22. More Recipes You'll Love: Grasshopper Pie
23. Edible : Cookie Dough
24. Brownie : Batter Dip
25. Copycat : Neiman Marcus Cookies

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-mint-chocolate-patties-are-better-than-store-bought/>