

Homemade Peppermint Patties - A Cool, Creamy No-Bake Dessert

2 ½ cups (300g) powdered sugar, sifted



TIME
25 min

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INGREDIENTS

2 ½ cups (300g) powdered sugar, sifted
2 tbsp (30ml) unsalted butter, softened
2 tsp (10ml) peppermint extract
2 tbsp (30ml) heavy cream or milk
1 ½ cups (265g) semi-sweet or dark chocolate chips
1 tbsp (15ml) coconut oil or vegetable shortening
(optional, for smoother coating)

Quick Recipe Info:

Prep Time: 25 minutes
Chill Time: 45 minutes
Total Time: 1 hour 10 minutes
Servings: 20-24 patties

DIRECTIONS

1. Prepare the Peppermint Dough: In a mixing bowl, combine powdered sugar, softened butter, peppermint extract, and cream. Mix until a smooth dough forms. If it feels sticky, add more powdered sugar a tablespoon at a time.
2. Shape into Patties: Roll the dough into 1-inch balls and flatten them into discs (about ... inch thick). Place them on a parchment-lined baking sheet and refrigerate for 30 minutes to firm up.
3. Melt the Chocolate: In a microwave-safe bowl, melt chocolate chips and coconut oil in 20-second intervals, stirring until smooth. Or use a double boiler for more control.
4. Dip the Patties: Using a fork, dip each peppermint disc into the melted chocolate. Let the excess drip off, then return the patty to the lined baking sheet.
5. Set the Coating: Refrigerate for 15-20 minutes, or until the chocolate is fully set.

SWAPS & NOTES

: cool, sweet, chocolaty, and just the right amount of indulgent.

They taste like a fancier, fresher version of the store-bought kind, and because they're no-bake, they come together fast with minimal fuss.

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

Original recipe: <https://chefmaniac.com/homemade-peppermint-patties-a-cool-creamy-no-bake-dessert/>

Heavy Cream : Can be replaced with milk for a lighter texture.

Chocolate : Use dark chocolate chips or chopped baking bars for a richer taste.