

Homemade Peppermint Patties: A Sweet and Refreshing Treat

The Cool History of Peppermint Patties



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

to create these cool and creamy Homemade Peppermint Patties:

For the Chocolate Coating: 2 cups dark chocolate chips (or semi-sweet chocolate chips) 1 tablespoon coconut oil or vegetable shortening (optional, for smoother melting):

DIRECTIONS

1. Steps for the : Recipe
2. Let's make these refreshing no-bake peppermint delights!
3. Prepare : Peppermint Filling:
4. In a large mixing bowl, beat the softened unsalted butter with an electric mixer until creamy. Gradually add the sifted powdered sugar, about 1 cup at a time, beating on low speed until combined.
5. Add : Liquid & Flavor:
6. Add 2 tablespoons of milk and the 1/2 teaspoon peppermint extract. Beat until fully incorporated. If desired, add 1-2 drops of green food coloring and beat until evenly colored.
7. Adjust : Consistency:
8. The mixture should be thick and stiff, similar to play-doh. If it's too dry and crumbly, add remaining milk 1 teaspoon at a time until it comes together. If it's too sticky, add a little more powdered sugar.
9. Roll & : Cut Patties:
10. Lightly dust a clean work surface with powdered sugar. Roll out the peppermint filling mixture to about 1/4-inch thickness. Using a 1 1/2-inch to 2-inch round cookie cutter, cut out circular patties. Gently gather and re-roll any scraps until all the mixture is used.
11. Chill : Patties:
12. Place the cut peppermint patties on a baking sheet lined with parchment paper. Refrigerate for at least 30 minutes, or freeze for 15 minutes, until very firm. This is crucial for easy dipping!
13. Melt : Chocolate:

14. While the patties chill, melt the dark chocolate chips (and optional coconut oil/shortening). Place in a microwave-safe bowl. Microwave in 30-second intervals, stirring well after each interval, until the chocolate is smooth and completely melted. Alternatively, melt over a double boiler.
15. Coat : Patties:
16. Remove the firm patties from the refrigerator/freezer. Using a fork or a candy dipping tool, dip each peppermint patty into the melted chocolate, turning to coat completely. Tap the fork gently against the side of the bowl to remove excess chocolate.
17. Set & : Garnish:
18. Immediately transfer the coated patty back to the parchment-lined baking sheet. Repeat with the remaining patties. If desired, you can create a decorative swirl on top with a toothpick, or sprinkle with a tiny bit of extra peppermint extract on top of the wet chocolate.
19. Final : Chill:
20. Return the coated patties to the refrigerator for at least 30 minutes, or until the chocolate coating is completely set and firm.

SWAPS & NOTES

Powdered Sugar: Sifting the powdered sugar is crucial for a smooth, lump-free peppermint filling.

Butter: Ensure your butter is completely softened to room temperature for easy blending into the filling.

Milk: Start with 2 tablespoons of milk and add more, 1 teaspoon at a time, until the filling reaches a stiff, but rollable, consistency.

Too much milk will make it too sticky.

TIPS FOR SUCCESS

Sift Powdered Sugar: This is absolutely essential for a smooth, creamy filling.

Start Slow with Liquid & Extract: Add milk and peppermint extract gradually.

You can always add more, but you can't take it away!

Chill Firmly: This is the most crucial step for dipping!

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

Original recipe: <https://chefmaniac.com/homemade-peppermint-patties-a-sweet-and-refreshing-treat/>