

Melt-in-Your-Mouth Soft Christmas Peppermints (No-Bake Recipe)

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TIME
30 min

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INGREDIENTS

This recipe is incredibly streamlined. You likely have most of these ingredients in your pantry right now! IngredientAmount

DIRECTIONS

1. Follow these simple steps for perfectly soft, creamy peppermints every time.
2. Step 1: Cream the Base
3. In a large mixing bowl, beat the softened 21 cup of unsalted butter until it is smooth and creamy. Use an electric mixer on medium speed for about 1 minute.
4. Add the 41 cup of sweetened condensed milk and the 1 teaspoon of peppermint extract. Continue to mix until all ingredients are thoroughly combined and the mixture is uniform.
5. Step 2: Form the Dough
6. Gradually add the 4 cups of powdered sugar, about 1 cup at a time, mixing on low speed until combined after each addition.
7. Once all the sugar is incorporated, the mixture will form a soft, play-dough-like dough. It should be pliable and not sticky to the touch.
8. Step 3: Color and Shape (The Fun Part!)
9. Divide the dough into however many portions you want colors (e.g., three for red, green, and white).
10. For each portion, add 1-2 drops of gel food coloring and knead it gently with your hands until the color is evenly distributed. Pro Tip: Wear disposable gloves to avoid staining your hands!
11. Roll the dough into 21-inch thick logs and slice them into small discs.
12. Press the dough into silicone candy molds (festive shapes like stars, snowflakes, or mini trees work well).
13. Roll into small balls and flatten slightly with a fork.

14. Step 4: Dry and Set
15. Place the shaped peppermints on a baking sheet lined with parchment paper.
16. Allow them to air dry at room temperature for at least 3-4 hours, or ideally overnight. They will become firm and dry on the outside, which is essential for handling and gifting, while remaining deliciously soft on the inside.

SWAPS & NOTES

Unsalted Butter 2 1/2 cup (1 stick) Must be genuinely softened-room temperature is key for creaming.

Sweetened Condensed Milk 4 1/2 cup Essential for the creamy, soft texture.

Do NOT substitute with evaporated milk.

Powdered Sugar 4 cups Also known as icing sugar or confectioners' sugar.

TIPS FOR SUCCESS

Soften the Butter: Do not skip the "softened" part.

Cold butter will result in a grainy texture.

Let it sit on the counter for at least an hour.

Consistency Check: The dough should feel like soft modeling clay.

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-soft-christmas-peppermints-no-bake-recipe/>