

## No-Bake Mint Chocolate Chip Clusters - An Easy Sweet Treat for Mint Lovers

### No-Bake Mint Chocolate Chip Clusters



**TIME**  
**30 to 45 min**

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**ChefManiac**

#### INGREDIENTS

- 1 cup semi-sweet chocolate chips
- 1 cup white chocolate chips
- 1 1/2 cups miniature marshmallows
- 1 cup chopped pecans
- 1 teaspoon peppermint extract
- 1/2 cup mini chocolate chips, for topping
- Pinch of salt

#### DIRECTIONS

1. Place the semi-sweet chocolate chips and white chocolate chips in a microwave-safe bowl.
2. Microwave in 20 to 30 second intervals, stirring between each one, until the chocolate is fully melted and smooth.
3. Stir in the peppermint extract and a small pinch of salt. Mix well.
4. Add the miniature marshmallows and chopped pecans to the melted chocolate mixture.
5. Stir gently until everything is evenly coated.
6. Line a baking sheet or tray with parchment paper.
7. Spoon small mounds of the mixture onto the parchment to form clusters.
8. Sprinkle the mini chocolate chips over the tops while the clusters are still soft.
9. Refrigerate for about 30 to 45 minutes, or until firm.
10. Once set, remove from the parchment paper and serve.

#### SWAPS & NOTES

This recipe is easy to customize depending on your taste and what you have in the pantry.

Swap pecans for walnuts, almonds, or even crushed peppermint candy for extra holiday flair.

If you want a stronger mint flavor, add a tiny extra drop of peppermint extract, but go carefully because it can get overpowering fast.

For a nuttier, richer texture, lightly toast the pecans before mixing them in.

#### TIPS FOR SUCCESS

The biggest key to success here is melting the chocolate gently.

Short microwave intervals and frequent stirring help keep it smooth and prevent scorching.

Once the chocolate is ready, work fairly quickly so the marshmallows and pecans get mixed in before the mixture starts to firm up.

It also helps to use parchment paper so the clusters lift off easily once chilled.

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

Original recipe: <https://chefmaniac.com/no-bake-mint-chocolate-chip-clusters-an-easy-sweet-treat-for-mint-lovers/>