[Homemade Peppermint Patties](#)
Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes
Cook Time: 15 Minutes
Total Time: 1 Hour

Ingredients:

• 2¾ cups Powdered Sugar
• 1½ tsp Peppermint Extract
• 1 TBSP Coconut Oil
• 1 TBSP Light Corn Syrup
• 1 TBSP Water
• ⅔ cup Dark Chocolate Chips

Directions:

• Using the paddle attachment on your stand mixer, combine powdered sugar, peppermint extract, coconut oil, and light corn syrup. The mixture will be slightly crumbly.
• Add water a teaspoon at a time until the mixture becomes smooth and sticks together.
• Roll out filling to ¼" thickness on a silicone mat or waxed paper that has been dusted lightly with powdered sugar.
• Cut into circles about 1″ wide (use a clean shot glass!)
• Place disks in the freezer for approximately 10 minutes or until firm.
• While your center is solidifying you can begin getting your chocolate prepared- place dark chocolate chips in a double boiler on the stove. Turn the stove heat to medium. Stir frequently, until smooth and completely melted.
• Dip solid white centers into melted chocolate with a fork, flip to coat both sides. Tap fork

firmly on the edge of the bowl to remove excess chocolate.
• Lay candies on waxed paper and allow to set until firm.
• For best results keep your peppermint patties in the refrigerator in an airtight container until ready to serve.

• Makes 16 Homemade Peppermint Patties