



Peppermint Patties

Ingredients:

- 2 1/2 cups powdered sugar
- Pinch of salt
- 1 1/2 Tbsp light corn syrup
- 1 1/2 Tbsp water
- 1/2 tsp pure peppermint extract
- 1 Tbsp refined coconut oil
- 1 bag semisweet chocolate chips
- 2 oz Baker's chocolate

Instructions:

Make filling: Beat 2 1/4 cup powdered sugar with salt, corn syrup, water, peppermint extract and coconut oil using an electric mixer at medium speed until just combined. Knead on a work surface dusted with the remaining powdered sugar (or more) until smooth. Roll out between sheets of parchment paper on a large baking sheet to desired thickness (about 1/4"). Freeze until firm, about 15 minutes.

Remove top sheet of parchment and sprinkle with powdered sugar. Replace top sheet, then flip over and repeat on the other side.

Cut out as many discs as possible and transfer to a parchment lined baking sheet to freeze again, at least 10 minutes. Gather scraps and re-roll and refreeze. Cut out more rounds or make a sheet that you can cut or break into pieces.

Coat the filling: Melt 3/4 of the chocolate chips and Baker's chocolate in a double boiler. Remove top pan and add remaining chocolate, stirring until smooth. Cool to about 80 degrees. Return the water in the bottom pan to a boil, then remove from hit. Reassemble the pans to keep the chocolate at around 90 degrees.

Coat discs in chocolate and freeze until set, about 15 minutes.