

HOMEMADE PEPPERMINT PATTIES

Ingredients

3/4 cup sweetened condensed milk
1 1/4 tsp peppermint extract
1/8 tsp vanilla extract
4 cups powdered sugar, plus extra for sprinkling
2 cups dark melting / dipping chocolate
Sprinkles, optional

Directions

1. Place condensed milk, peppermint extract, and vanilla extract in the bowl of a stand mixer. Add half of the powdered sugar while the mixer is on low. Continue adding the remainder of the powdered sugar bit by bit until a dough forms.
2. Sprinkle about 3 Tbsp of powdered sugar on a piece of parchment paper. Knead the dough a couple of times to make sure everything is well combined. Roll dough into 1/2-inch thick circle, keeping powdered sugar on top of the dough to prevent sticking.
3. Cut 1 to 1-1/2-inch circles with a cookie cutter or top of a small glass. If dough is too warm and not cutting nicely, place dough in the freezer for 15 minutes and try again. Move peppermint patties to parchment-lined baking sheet. Place in freezer for 15 minutes.
4. Melt chocolate in microwave in 30 second increments, stirring each time (even if you don't think you need to) to prevent chocolate from burning. Let sit for 3-4 minutes to cool down slightly. Using a fork, dip peppermint patties into chocolate, flip to coat the other side, and place the chocolate peppermint patties back on the parchment-lined baking sheet. Top with sprinkles if you'd like. Place in the refrigerator for 20 minutes to firm up before eating. Patties will last in the fridge for up to 10 days; they can also be frozen in an airtight plastic bag.

Yield: 24 candies