



Dark Chocolate Peppermint Patties

We're not exaggerating when we say these peppermint patties knock York's out of the water. These are perfect to make with kids because they're easy and—let's face it—messy. They make a sweet after-dinner treat, mid-day pick-me-up, or even cookie swap contribution. If you're not crazy about peppermints, try leftover candy canes, crushed, nuts, sea salt, or sprinkles as toppings.

Active: 30 mins

Total: 1 hr 30 mins

Yield: Makes about 4 dozen cookies



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Ingredients

1 (14-oz.) can sweetened condensed milk
5 cups (about 20 oz.) unsifted powdered sugar, plus more for dusting
2 teaspoons peppermint extract
3 (4-oz.) 70% bittersweet chocolate baking bars, roughly chopped
2 teaspoons coconut oil
Hard peppermint candies, crushed

Directions

Step 1

Line 2 baking sheets with parchment paper. Stir together condensed milk, powdered sugar, and peppermint extract in a large bowl using a wooden spoon until combined. (Mixture will be very thick.)

Step 2

Transfer peppermint mixture to a work surface heavily dusted with powdered sugar. Knead until a smooth ball forms, kneading in more powdered sugar as needed to form a very firm dough. Roll out dough to 1/3-inch thickness. Cut out rounds using a 1 1/2-inch round cookie cutter, and arrange on prepared baking sheets spaced 1 inch apart. Reroll scraps once. (You will have about 48 rounds total.) Chill 30 minutes.

Step 3

Microwave chopped chocolate and coconut oil in a microwavable bowl on HIGH until fully melted and smooth, about 2 minutes, stopping to stir every 30 seconds.

Step 4

Remove peppermint rounds from refrigerator. Using a fork, dip each round in melted chocolate mixture, coating both sides completely and letting excess drip back into bowl. Return dipped patty to parchment-lined baking sheet; decorate with crushed peppermints. Repeat process using remaining rounds.

Step 5

Chill dipped patties until set, about 30 minutes. Store in an airtight container in refrigerator up to 5 days.

