

Peppermint Patties



Rated: ★★★★★

Submitted By: EAGLE BRAND®

Servings: 96

"Finish off dinners and meals with these homemade peppermint patties. The refreshing creamy peppermint flavored filling will melt in your mouth with each bite!"

INGREDIENTS:

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| 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk | filling |
| 1 tablespoon peppermint extract | 1 1/2 pounds chocolate -flavored candy coating*, melted |
| 6 cups powdered sugar, plus additional for kneading | Green or red food coloring (optional) |

DIRECTIONS:

1. In large bowl, combine sweetened condensed milk, peppermint extract and food coloring (optional). Add 6 cups sugar; beat on low speed until smooth and well blended. Turn mixture onto surface sprinkled with powdered sugar. Knead lightly to form smooth ball. Shape into 1-inch balls. Place 2 inches apart on wax paper-lined baking sheets. Flatten each ball into a 1 1/2-inch patty.
2. Let dry 1 hour or longer; turn over and let dry at least 1 hour. With fork, dip each patty into warm candy coating (draw fork lightly across rim of pan to remove excess coating). Invert onto wax paper-lined baking sheets; let stand until firm. Store covered at room temperature or in refrigerator.



Creamy Mini Tarts

Enjoy delicious desserts in full bloom!

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