

Ingredients:

- 2 pounds powdered sugar, sifted
- 4 tablespoons evaporated milk
- 1/3 cup light corn syrup
- 3 tablespoons shortening or coconut oil (solid)
- 2 teaspoons peppermint extract (or 1/2 teaspoon foodgrade peppermint essential oil)
- 1 ½ pounds Ghirardelli bittersweet baking chips
- Crushed peppermint candies for sprinkling

Directions:

1. Using the mixer, beat together the sugar, milk, corn syrup, shortening and peppermint on low speed until combined. Shape the dough into two round circles, cover in plastic wrap and refrigerate for 30 minutes.
2. Sprinkle a liberal amount of powdered sugar on a clean countertop or on a piece of parchment paper. Unwrap one disk of dough and place it on the counter or parchment. Sprinkle the top with powdered sugar. Roll the peppermint patty dough to about ¼ inch thick and cut into rounds with about a 1 7/8 inch or similar sized cutter. If “dough” is too soft, knead in more powdered sugar. If “dough” is too stiff, knead in a small amount of evaporated milk.
3. Reroll the scraps until all of the dough is used. Repeat with second disk of dough. Place the rounds on a parchment lined baking sheet and freeze until firm, about 30 minutes or overnight.
4. Melt the chocolate (I use the microwave on 50% power and cook for 1 minute increments, stirring in between; I melt until it is mostly melted but there are still a few small lumps of chocolate I stir these in until fully melted. This will help to avoid blooming on the set chocolate.)
5. Using a fork, dip the frozen patty rounds one-by-one into the chocolate. Tap the handle of the fork on the side of the bowl to drizzle off the excess chocolate, scrape the bottom of the fork on the edge of the bowl and gently place the dipped patties on parchment lined baking sheets using a butter knife to gently slide the patty off the fork if needed.
6. Sprinkle the dipped patties with crushed mints, if using. Let the chocolate set, about an hour. Store patties in the refrigerator.