

Cool Your Jets With These Homemade Peppermint Patty Candies

Ingredients

1 (14-ounce) can Eagle Brand sweetened condensed milk
1 tablespoon McCormick peppermint extract
green or red food coloring, optional
6 cups Domino confectioners' sugar
Additional confectioners' sugar
1 – 16 oz. Toll House bag semi-sweet chocolate chip

Instructions

In large mixer bowl, combine Eagle Brand, extract and food coloring if desired.

Add 6 cups sugar; beat on low speed until smooth and well blended.

Turn mixture onto surface sprinkled with confectioners 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 ½-inch patty. Let dry

1 hour or longer; turn over and let dry at least 1 hour.

Melt the chocolate chips in a microwave set on high for 2 minutes. Stir halfway through the heating time. Melt thoroughly, but do not over heat.

Melting the chocolate chips can also be done using a double-boiler over low heat.

With fork, dip each patty into warm chocolate (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 the refrigerator.