



## Peppermint Patties



$\frac{3}{4}$  c sweetened condensed milk

1 t peppermint extract or  $\frac{1}{4}$  t food-grade peppermint oil

$\frac{1}{2}$  t vanilla extract

5 c powdered sugar

2 4-oz. Baker's semi-sweet chocolate bars

4 t shortening

In large bowl combine milk and extracts/oil and mix with hand mixer or stand mixer until smooth. Add powdered sugar, one cup at a time, until mixture crumbles into a dough ( $3\frac{1}{2}$  -4 cups). Dust counter with additional powdered sugar and knead dough until smooth. Roll dough to  $\frac{1}{4}$ -inch thick. Cut shapes using the cookie cutter of your choice and place patties on parchment-lined baking sheet. If dough slouches and patties lose their shape, knead additional powdered sugar into dough and roll and cut again. Place baking sheet in freezer for 20 minutes. Meanwhile, break chocolate into chunks and melt chocolate and shortening in top bowl of double boiler, stirring occasionally, until smooth. Remove patties from freezer and dip each patty in chocolate using fork, coating completely, scraping fork on edge of bowl to remove excess chocolate. Return patties to parchment paper and let set. Can place in refrigerator or freezer to set more quickly. When set, wrap each patty in foil and store in refrigerator for up to a week or freezer for up to a month. Delicious eaten cold straight from the refrigerator or freezer.