

No Kid Hungry's Bake Sale host David Lebovitz's

Peppermint Patties

Makes 20 patties; an easy recipe to double

2 1/2 cups confectioners' sugar,
plus additional for shaping the
patties and dusting the work
surface

1/4 cup light corn syrup

1/4 teaspoon peppermint oil
(available at most pharmacies;
do not substitute peppermint
extract, which is not an oil)

8 ounces semisweet or bitter
sweet chocolate, coarsely
chopped

1. Line two baking sheets with plastic wrap or parchment paper and sparingly dust one of them with confectioners' sugar. Spoon a few tablespoons of confectioners' sugar into a small bowl and set aside.

In a medium bowl, combine 1 tablespoon water, the corn syrup, and mint oil.
2. Gradually mix in the 2 1/2 cups confectioners' sugar until the mixture forms a smooth ball, kneading with your hands, as necessary.

Dust your hands lightly with confectioners' sugar. Pinch off 1 tablespoon of the sugar mixture.
3. Roll it into a ball with the palms of your hands, then lightly flatten it into a disk. Place it on one of the sugar-dusted baking sheets. Repeat, dusting your hands with sugar as necessary, to keep the filling from sticking to your hands.

Let the patties stand at room temperature for 4 to 6 hours, or until they are dry to the touch.

4. Place the chocolate in a dry heatproof bowl. Set the bowl over a saucepan of barely simmering water and stir occasionally, until the chocolate is smooth and melted. (The bowl should fit snugly into the pan so no water or steam comes in contact with the chocolate, which will cause it to seize and thicken. You may also melt the chocolate in the microwave.)
5. Gently shake any excess confectioners' sugar from the dried peppermint disks. Use two forks to lift and dip each peppermint in the chocolate. Flip the patty to enrobe it completely in the chocolate. Slide the disk against the rim of the bowl to remove excess chocolate from the bottom.
- 6.

7. Slip the dipped patty off the forks onto the second prepared pan and continue to dip the remaining disks. Chill in the refrigerator until the chocolate is firm, then place the patties in an airtight container and keep chilled. To prevent untampered chocolate from streaking (a harmless discoloration), keep cold and eat the patties within 2 days.



ENJOY!