

Molded Peppermint Patties

INGREDIENTS:

- 1 1/2 pounds Cocoa Dark Coating or Real Chocolate
- Peppermint Candy Center



TOOLS FROM CKSA:

- Spatula
- Thermometer
- Squeeze Bottle
- Pastry Brush
- Peppermint Patty Mold

DIRECTIONS:

1. Make peppermint fondant candy recipe or purchase peppermint candy centers.
2. Wrap tightly with plastic wrap and set aside.
3. Melt candy coating or melt and temper chocolate.
4. Line mint mold using the squeeze bottle (if using real chocolate, chocolate must be brushed into mold).
5. Let chocolate set up at room temperature.
6. Fill the lined mold 3/4 full with the mint fondant.
7. Cover the patty with chocolate.
8. Place in freezer.
9. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.
10. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.