Three-Layer Mints

INGREDIENTS:

- 2 pounds Cocoa Dark Candy Coating
- 1 pound Light Green Candy Coating
- 3 tbsp Paramount Crystals
- 12 drops Peppermint Oil

TOOLS FROM CKSA:

- Spatula
- Dropper
- Angled Spatula
- Parchment Paper
- Silicone Mat
- 3x3 Candy Foil

DIRECTIONS:

1. Melt candy coatings in separate containers.
2. Add 1 tablespoon paramount crystals to green coating & 2 tablespoons to the cocoa dark.
3. Flavor green coating with peppermint oil.
4. Thinly spread one half of the dark chocolate candy coating over parchment paper or silicone mat.
5. When "just" firm, spread the pound of green coating to cover the first layer.
6. Wait until the green layer is "just" firm, then spread the remaining semi-sweet coating over the top.
7. Let the candy harden and cut into pieces.
8. Wrap in 3" x 3" candy foil if desired.
9. RECIPE AND IMAGE TAKEN WITH PERMIS SION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.

Country Kitchen SWEETART SINCE 1964

To view products and other recipes, visit our website countrykitchensa.com!