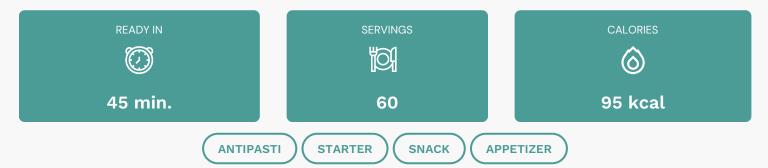


Peppermint Patties

Gluten Free



Ingredients

- 1 cup butter
- 1 pound powdered sugar
- 0.3 cup evaporated milk
- 2 teaspoons peppermint extract
- 12 ounces bittersweet chocolate
- 2 tablespoons shortening
- 0.5 teaspoon vanilla extract

Equipment

bowl
baking sheet
microwave

Directions

In bowl, combine sugar, butter, and extracts.

Add milk and mix well.

Roll into 1" balls and place on waxed paper lined cookie sheets. Chill for about 20 minutes. Flatten with glass to 1/4" and chill another 20–30 minutes. In microwave melt shortening and chocolate chips on high for about 1 minute. Dip patties into chocolate and place on waxed paper lined sheets to harden.

Nutrition Facts

PROTEIN 1.89% 📕 FAT 53.64% 📒 CARBS 44.47%

Properties

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-1, Nutrition Score:1.1130434782609%

Taste

Sweetness: 100%, Saltiness: 0.39%, Sourness: 0%, Bitterness: 0%, Savoriness: 0%, Fattiness: 59.61%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 95.11kcal (4.76%), Fat: 5.72g (8.81%), Saturated Fat: 2.04g (12.72%), Carbohydrates: 10.68g (3.56%), Net Carbohydrates: 10.22g (3.72%), Sugar: 9.6g (10.67%), Cholesterol: 0.64mg (0.21%), Sodium: 37.54mg (1.63%), Caffeine: 4.88mg (1.63%), Protein: 0.45g (0.91%), Manganese: 0.08mg (3.79%), Copper: 0.07mg (3.58%), Vitamin A: 140.67IU (2.81%), Magnesium: 10.36mg (2.59%), Iron: 0.37mg (2.03%), Fiber: 0.45g (1.81%), Phosphorus: 17.75mg (1.78%), Vitamin E: 0.18mg (1.19%), Potassium: 37.32mg (1.07%), Zinc: 0.16mg (1.06%)