



## Peppermint Patties

 Gluten Free

READY IN



45 min.

SERVINGS



96

CALORIES



83 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 1.5 pounds chocolate-flavored candy coating melted
- ☐ 14 ounce eagle brand® condensed milk sweetened canned
- ☐ 1 tablespoon peppermint extract
- ☐ 6 cups powdered sugar for kneading filling

## Equipment

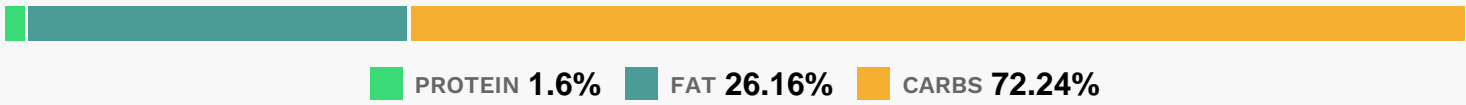
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet

☐ wax paper

## Directions

- ☐ In large bowl, combine sweetened condensed milk, peppermint extract and food coloring (optional).
- ☐ Add 6 cups sugar; beat on low speed until smooth and well blended. Turn mixture onto surface sprinkled with powdered sugar. Knead lightly to form smooth ball. Shape into 1-inch balls.
- ☐ Place 2 inches apart on wax paper-lined baking sheets. Flatten each ball into a 1 1/2-inch patty.
- ☐ Let dry 1 hour or longer; turn over and let dry at least 1 hour. With fork, dip each patty into warm candy coating (draw fork lightly across rim of pan to remove excess coating). Invert onto wax paper-lined baking sheets; let stand until firm. Store covered at room temperature or in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:0.64, Glycemic Load:1.37, Inflammation Score:1, Nutrition Score:0.30565217104943%

## Nutrients (% of daily need)

Calories: 83.31kcal (4.17%), Fat: 2.38g (3.67%), Saturated Fat: 2.25g (14.07%), Carbohydrates: 14.81g (4.94%), Net Carbohydrates: 14.81g (5.39%), Sugar: 14.66g (16.29%), Cholesterol: 1.41mg (0.47%), Sodium: 7.47mg (0.32%), Alcohol: 0.05g (100%), Alcohol %: 0.31% (100%), Protein: 0.33g (0.65%), Calcium: 11.83mg (1.18%), Vitamin B2: 0.02mg (1.1%), Phosphorus: 10.47mg (1.05%)