

Port Danby

PEPPERMINT PATTIES

Ingredients:

- 1.5 cup unsweetened shredded coconut
- 1 cup powdered sugar
- 2 Tbsp maple syrup
- 2 Tbsp melted butter
- 4 tsp melted coconut oil
- ¾ tsp peppermint extract
- 10oz dark chocolate
- Optional: crushed peppermint candies

Servings: 14-16 patties

Directions:

1. Add all ingredients except dark chocolate to a food processor. Process ingredients until well combined and beginning to stick together. Scrape down sides of the processor bowl as needed. To test for doneness pinch the mixture and see if it holds together like a slightly crumbly dough.
2. Scoop out 1 tablespoon of the mixture and gently form into patties in the palm of your hand. Place patties on a parchment lined pan. The dough is fairly delicate at this stage but it will harden once it rests in the freezer.
3. Place tray of patties into the freezer for 30 minutes to harden.
4. Melt the dark chocolate in a double boiler or microwave in 30 second increments.
5. Using a fork, dip the hardened patties into chocolate one at a time. Flip over in the melted chocolate to coat. Then, allowing the excess chocolate to drip off, place patties back onto parchment. *Optional* sprinkle tops with crushed peppermint candies.
6. Place patties in the fridge for 30 minutes or until the chocolate has hardened.
7. ENJOY! I recommend storing extras in the refrigerator.