

Peppermint Patties

Makes 24 patties

Recipe from: [It Doesn't Taste Like Chicken](#)



VEGETARIAN



GLUTEN FREE

Ingredients

- 3 cups powdered sugar
- ¼ cup vegan butter
- ¼ cup light agave
- 1 teaspoon peppermint extract
- 1 ½ cups dark chocolate chunks

Directions

1. Line a large baking sheet with parchment paper or a silicone baking mat.
2. Use a hand mixer or stand mixer with a large bowl to beat the powdered sugar, vegan butter, agave, and peppermint extract together, making sure the butter gets completely mixed in. It may look very crumbly. Use your hands to gather up the mixture and form a ball. Knead it together a few times making sure everything is nicely incorporated, and the dough holds together nicely.
3. Take 1 tablespoon of the dough and shape into a patty. Lay the patties in a single layer on the lined baking sheet. Repeat until you use up all the dough. Pop in the freezer for 15 minutes or longer to set.
4. Melt the chocolate chips in a double boiler. Using 2 forks, one in each hand, take one patty at a time and dip it into the chocolate, turning to evenly coat. Shake off excess chocolate then return the baking sheet. If the patties start to soften before you finish coating them with chocolate, return the tray to the freezer to chill as needed.
5. Once all of the patties are chocolate coated, pop the tray back in the freezer set for about 10 minutes until the chocolate is completely set.

Notes

- Common allergens: Milk (can be omitted), chocolate may contain soy or milk.
- To make this recipe vegan and dairy-free, use vegan butter and use chocolate labelled vegan and doesn't contain milk. You may also wish to buy sugar that is labelled vegan.
- Not a fan of peppermint? Try other extracts, such as orange.
- Store patties in an air-tight container at room temperature, in the fridge, or in the freezer, depending on how firm you like them. They should keep about a week at room temp, but much longer in the fridge or freezer.

Recipe from [Healthier Holiday Treats, Fall 2020](#)

