

CHRISTMAS PEPPERMINT PATTIES



Ingredients

- 1/4 cup [butter](#) softened
- 1/3 cup light corn syrup
- 1.5 tsp [peppermint extract](#) or [mint extract](#) or any other extract you want
 - 4 cups powdered sugar divided
 - food coloring [preferably gel or paste](#)
 - 1/2 cup granulated sugar to roll balls in

Instructions

1. Combine butter and corn syrup together in a small bowl.
2. Stir in your extract of choice.
3. Add 2 cups powdered sugar and mix until well combined.
4. Stir in an additional cup of powdered sugar.
5. Knead the mixture until the powdered sugar is absorbed and the dough is completely smooth, adding additional powdered sugar if needed.
6. Divide dough into three portions.
7. Tint one portion red with the red food color/gel and one green. Leave one portion white. If the dough gets sticky, knead in more powdered sugar, 1/4 cup at a time.
8. Shape into 3/4 inch balls and roll in granulated sugar.
9. Flatten gently with a fork.
10. Let candies stand, uncovered, at room temperature for 1 day.
11. Store in an airtight container.