

# Classic Peppermint Patties

(Recipe submitted by Deborah Spano)

## Ingredients

1 pound box of confectioners' sugar  
3 tablespoons soft butter  
1/2 teaspoon LorAnn Peppermint Oil  
1/2 teaspoon LorAnn Pure Madagascar Vanilla Extract  
1/4 cup evaporated milk  
12 oz. Milk Chocolate Candy Wafers  
1 tablespoon shortening

## Directions

1. Combine butter, peppermint, vanilla, and evaporated milk. Add confectioners' sugar. Mix well, and roll into one inch balls. Place on cookie sheet lined with wax paper. (If mix is too sticky to roll, add a little more powdered sugar.)
2. Refrigerate for 20 minutes. Remove and flatten with the bottom of a glass. Chill again for about 30 minutes.
3. Melt semi-sweet chocolate and shortening in top of double-boiler. Dip patties and place on wax paper to harden.

