

HOMEMADE CANDY RECIPE & WRAPPERS





holiday calories
DON'T COUNT
• PEPPERMINT MALLO CUPS •

ENJ  Y
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PEPPERMINT MALLO CUPS

1

3/4C sugar
1/2C light corn syrup
1/4C water

Combine in a saucepan over medium heat and bring to a light boil.

2

2 egg white
1 tspn cream of tartar
1tspn vanilla extract
1/4 tspn peppermint extract

With an electric mixer or stand mixer, beat eggs and cream of tartar until fluffy. Continue beating eggs while slowly drizzling in the hot sugar mixture. Beat until marshmallow cream forms soft peaks then add in extracts

3

1lb of good quality dark chocolate

Melt chocolate over a double boiler and allow to cool slightly (to 85 degrees). Pour a small amount of chocolate into a baking cup and use a pastry brush to brush chocolate up the sides of the cup.

Place marshmallow creme over the chocolate then pout a bit more chocolate on top to cover marshmallow creme.

Allow candies to cool.