



Grain-Free Chocolate Peppermint Bites

A minty treat without the wheat, or any grains at all. Made with our [Nut Flour Blend](#).

Ingredients

CRUST

- 1 cup [Pamela's Nut Flour Blend](#) (110 gr.)
- ½ cup sugar, white or brown, packed
- ¼ tsp salt
- ½ cup butter, room temperature

FILLING

- ¾ cups powdered sugar
- 3 TBSP butter, soft
- ¼ cup cream
- 1½ tsp peppermint extract or oil, or to taste
- 8 oz. semi sweet chocolate or bittersweet chocolate, 60% cocoa (enough for spooned version) or 16 oz (for coated version)
- ½ tsp coconut or vegetable oil

Directions

Preheat oven to 325°. Line a 9 x 9-inch baking pan with parchment paper leaving a 2" overhang on two opposing sides. Spray well and set aside.

CRUST

Using a food processor with metal S knife blade, pulse together NUT FLOUR BLEND, sugar and salt. Add butter and process until smooth dough is formed. Press dough evenly into bottom of prepared pan; use a sprayed 9 x 9-inch piece of parchment paper. Bake until firm to the touch and the sides of the crust are starting to pull away from the sides of the pan. The edges will become golden brown and the top will be bubbling all the way across, about 25 minutes. Cool completely on wire rack.

FILLING

Using a stand mixer fitted with the paddle, combine powdered sugar, butter, cream and peppermint extract. Beat until filling makes a smooth paste. Spread filling evenly over cooled crust. Refrigerate to set filling a couple of hours, or best overnight, well wrapped to prevent drying.

Using the parchment paper overhang, lift out the crust and filling, place on a cutting board and peel off paper.

Cut to desired size (¾ x 1.5-inch rectangles or 1-inch squares suggested) and shape; smaller pieces are best. Line a sheet pan with clean parchment paper, place wire rack over it. If coating

just the tops, place cut pieces on rack. To dip, set pieces on clean parchment paper with nice clean cut sides. Press together the pieces that come apart.

CHOCOLATE COATING

Use a double boiler to melt the chocolate. Bring water to a simmer, cover with a bowl, add chocolate and turn the heat off. Let sit for 5 to 10 minutes then stir with a rubber spatula. Add oil to thin chocolate and to add a shine when cooled. Stir until chocolate is melted and smooth. Reheat water if needed.

CHOCOLATE-TOPPED MINTS

Using a teaspoon, pour one teaspoon on top of cookie and spread with the back of spoon. It's okay if it drips down the sides. Move on to next piece and repeat process until all mints are coated. Let chocolate totally set up before moving or touching.

DIPPED MINTS

Melt chocolate as described above. Use a chocolate fork or other utensil to dip mint pieces into melted chocolate. Let excess chocolate drip off. Place on parchment covered sheet pan. Repeat until all mints are dipped. This will make a solid chocolate bottom.

Store in wax paper-lined, air-tight container in a cool place (not refrigerated), or freeze.

Chef's Note: You can use the convenient chocolate 'melting chips' instead of pure chocolate if holding the Bites for more than a day or two. The surface will not mottle like pure chocolate.

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