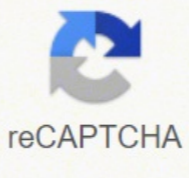




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Fridge & Freezer Temperature Log

April 2015

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Template printable fridge and freezer temperature log sheet.

Go to Recipe Jump to Video Print Recaltract my mint filled wrapped by smooth milk chocolate, these homemade mintats are easy to do, and very pretty than the versions brought by the store! Peppermint Patty Candy My oldest daughter loves York Peppermint Patties. And what she does not want her? With a stuffed ice cream and chocolate rich on the outside, it is a delicious combination! Due to its mint flavor, mint cookies are a popular holiday candy. But this year, why not skip the things of the store and make your own? Then you can decorate them with festive springs for a beautiful dessert exhibition or a gift gift idea DIY! They are easy to do and the heart will definitely warm up during the cold winter months. In fact, only five ingredients are required - you probably already have in your pantry! The other thing I like about the home purchase vs. It is that homemade has a list of much more short ingredients. And our homemade hamburgers do not contain a maus syrup or fucking things! Try and see the difference with these homemade mint fruits! You are easier than you think and worth it! Ingredients I have included ad links for your convenience in recreation of this recipe; Politic of disclosure available here. 3/4 cup of sweetened condensed milk 1 teaspoon mint extract 4 cups of powdered sugar 3 cups chocolate semi-coconut chips 2 teaspoons coconut oil (or shortening) Christmas wrinkles à € à € You can also decorate these for other vacations , like Valentine's Day, through the use of different types of wrinkles TIP: You can also use chocolate melting wafers or chocolate almond bark instead of chocolate chips. If you use Fusion Wafers or Almond Bark, you do not need to use coconut oil (or shortening). Coconut oil helps chocolate potatoes to melt smaller; the melting pots already formulated for easy melting. This recipe makes about 30-40 burgers, depending on how big your makeup is. Used kitchen supplies Think like York Patties Peppermint? These are Pretty close imitator of the famous York Peppermint Patty Candy, especially if you decide to use dark chocolate for your coating. However, our mint empanadas generally end a little thick À € ì ì I love that mint fill! You could press folds to imitate the original, but it could be more difficult to work with them when you are submerging in chocolate. I recommend doing yours around 1/2 € 3 thick like ours. Instructions This recipe is super easy! But you will want to plan in advance because the mint hamburgers need about two hours firm up before you can immerse them in chocolate. In a top blender (or a large tazon with electrical hand blender) combine condensed milk and mint extract at low speed. Beat the powdered whipper 1 cup at a time until the rigid dough is formed. Use the cookie spoon to form 1 À «balls (or about the size of a ping pong ball) on a baking tray lined with a silicone carpet or a piece of parchment paper. Press down the dough balls to form the empanadas. Let dry for two hours. Turn once during this time to ensure a uniform drying. When 2 hours have almost passed, add the chocolate chips and coconut oil to the pan over medium heat. Stir while the chocolate melts, until it is soft, then removed from the fire. Immerse each pie in the melted chocolate, so that they are fully coated. You can use a fork or even chopsticks for this step. Touch gently to allow the excess chocolate to drip again on the container, then place in the tray lined to fix.. While the coating is still hinged, gently press the Christmas sprinkles at the top. Allow the chocolate coating to be fixed fully before serving or stored. place them in the fridge or freezer to accelerate the process. Preparation Tips You can use any type of chocolate you like the most: milk chocolate, semi-sweet chocolate and dark chocolate, all know fabulous! If you do not use sprinklers, you can use a fork to make a whirlpool with chocolate after covering every mint pack. Change the decorations for different parties! They'd be fun to serve on Valentine's Day, Valentine.Easter, Halloween... You call him! Instead of chocolate chips, you can use Ghirardelli chocolate pots or chocolate almond rind. Because melting pots and almond bark are specifically formulated for melting, it is not necessary to use coconut oil (or shorten) with them. How to Store Homemade Mint Patties Although they don't necessarily require refrigeration, I recommend keeping your mint cookies in the refrigerator so they keep the best quality. Especially if you live in a warm, humid place (like here in Texas), chocolate and mint filling can start to soften at room temperature. Bringing them in the fridge helps them last longer. In addition, these mint treats taste amazing when refrigerated! When stored in an airtight container in the refrigerator, the spicy caramel can last up to a month. To extend their shelf life even longer, place them in a freezer bag and freeze for up to 3 months. More of our favorite Mint Chocolate Recipes Mint Mint For Mint If you tried this recipe and you loved it, please do it! Cremy-filled mint print recipe wrapped by smooth milk chocolate, these homemade mint paws are easy to make - and much more than the store purchase versions! Author: Stacey aka soccer mom getting off Leaf lined with Oven Mat 3/4 cup sweetened condensed milk 1 teaspoon mint extract 4 cups of powdered sugar 3 cups of semi-sweet chocolate chips 2 teaspoons of coconut oil or shortening Christmas sprinkling any shape okay, as long as they are green, red and white In holder mixer bowl (or large mixing bowl with electric hand mixer) combines condensed milk and mint extract. Beat in the powdered sugar 1 cup at a time until hard dough forms. Use your cookie scalp to form 1â balls (or of the size of a ping pong ball) on a baked leaf lined with non-stick mat. Press the dough balls to form the palms. It allows to dry for two hours. Flip once during this time to ensure even dried. When 2 hours are they are At the top, add the chocolate chips and coconut oil to the saucepan over medium heat. Stir as the chocolate melts, until it is soft, then remove from the Heat.dip, each Patty in the melted chocolate, so they are completely coated. Place on the baking tray lined up to set. While the coating is still moist, gently press the Christmas sprinkled on top. Calories: 161kcal | Carbohydrates: 25G | Protein: 1g | Fat: 7g | SATED cap: 4G | Polyunsaturated fat: 1G | Monounsaturated fat: 2G | Trans fat: 1g | Cholesterol: 3mg | Sodium: 10mg | Potassium: 109mg | FIBER: 1G | Sugar: 22G | Vitamin A: 25IU | Vitamin C: 1mg | Calcium: 28mg | Iron: 1mg Pin Our recipe for homemade mint pies on Pinterest: You may also like: Christmas Oreo Chocolate Coffee Covered Espresso STACEY AKA The footot Momstacey is the creator of Mom's Football Blog, a Houston Texas Mom's blog that focuses on positive living for women and families. She loves sharing real food recipes, tips to save money, parenting breath, kids activities, DIY tutorials, home hacks, fitness, and much more! To get to know Stacey even better, click here. Latest posts by Stacey aka the football mom (see all)

