

MandMs Peppermint Pastry Cups

*M&Ms Holiday Milk Chocolate Candies
Food Network Magazine - December 2020*

*1 (10-inch square) frozen
puff pastry sheet
1/4 cup heavy cream
2 tablespoons brown sugar
1 teaspoon peppermint
extract
1 ounce dark chocolate,
melted
2 packages (1.5 ounce ea)
Holiday Milk Chocolate
Candies*

Preheat the oven to 425 degrees.

On a lightly floured work surface, roll out the puff pastry into a 10x12-inch rectangle. Cut into twelve three-inch squares, reserving any remaining pastry for another use.

Fit and press each pastry square into mini muffin cups, prick all over with a fork.

Bake for 12 to 15 minutes or until puffed and golden brown. Let cool completely. Press down the pastry centers to create a cup for the filling.

Using an electric mixer, whip the cream until stiff peaks form. Beat in the brown sugar and peppermint extract. Transfer to a pastry bag fitted with a star tip.

Pipe the cream into each pastry cup. Drizzle with melted chocolate. Top with M&M's Holiday milk chocolate candies.

Per Serving (excluding unknown items): 1786 Calories; 125g Fat (62.4% calories from fat); 21g Protein; 149g Carbohydrate; 5g Dietary Fiber; 82mg Cholesterol; 655mg Sodium. Exchanges: 7 Grain(Starch); 0 Non-Fat Milk; 25 Fat; 2 1/2 Other Carbohydrates.