

Christmas Peppermint Candy Plate Recipe

1. Use the flattest cookie sheet you have and cover with parchment paper.
2. Lay out your design keeping the peppermints on the edges of your pattern very close together. They will spread so make sure you don't place them too close to the edge of your parchment paper or cookie sheet.



3. Place in the center of your oven that has been preheated to 350 degrees Fahrenheit.
4. For a small platter, start watching at 5 minutes. For a larger platter start watching at 7 minutes.
5. Remove from oven as soon as candy is melted enough to be fused together at the center. Try to take it out before the outside edges get bubbly and too thin. A few bubbles will most likely happen and that's OK.
6. Let the melted candy platter cool before you try to handle it. Unless you are making a bowl.
7. Store wrapped in parchment paper in a sealed plastic bag. The platters will get a bit sticky. Especially if kept out in a humid environment. There is a reason that these mints are individually wrapped. So when not in use, wrap your platters and bowls in parchment paper then seal in a plastic bag. If your piece is too large for a plastic bag, just keep it wrapped in parchment paper in a dry place.

My platters and bowls did dry to have a nice shiny smooth surface.

8. Add your cookies, wrap in cellophane and add a pretty ribbon just before you plan to deliver your gift.

For more details, photos and video go to <http://www.vegetablefruitcarving.com/candy>

Get a Free Food Decorating Video Lesson

If you would like to have fun with another food decorating idea, you can get for a free video lesson showing how to make a lovely flower bouquet from radishes. Just click the link below and sign into the form at the top right hand portion of the page. <http://www.vegetablefruitcarving.com/candy>

