Creamy Dreamy Peppermint Patties

Adapted from ohsheglows.com

½ cup raw cashews, soaked
½ cup coconut oil, melted
3-4 tablespoons agave nectar, maple syrup, or other liquid sweetener
2 tablespoons almond milk
1 teaspoon peppermint extract, or ¼ teaspoon peppermint oil
Coating: 3/4 cup dark chocolate chips, ½ tablespoon coconut oil

Directions: Place cashews in a bowl and cover with water. Let soak overnight, or for at least 2-3 hours. If your blender isn't great at blending things smooth, I suggest soaking overnight for the best results. Drain and rinse the soaked cashews. Add the cashews, melted coconut oil, agave, milk, and peppermint extract into a high-speed blender. Blend on the highest speed for a couple of minutes until completely smooth. Taste and add more sweetener or peppermint as needed.

Line a baking sheet with parchment paper and mini cupcake/candy liners. Add a half tablespoon of filling into each liner. Distribute mixture evenly in liner using a toothpick. Freeze, uncovered, for 20-35 minutes, or until firm to the touch. After freezing, pop the patties out of the cupcake liners and set each on top of their respective liner. Return to the freezer for 10 minutes to firm up even more.

Meanwhile, melt the chocolate and coconut oil in a small pot over the lowest heat. When half of the chips have melted, remove it from the heat and stir until all the chips are melted. Allow the chocolate to cool slightly for a few minutes before dunking the patties.

Remove the patties from the freezer and dunk them into the melted chocolate with a fork. Tap the side to shake off excess chocolate and place on parchment paper. Do this step as quickly as possible so the patties don't melt. Reheat chocolate mixture if it becomes too thick.

Return the patties to the freezer until set and the chocolate coating is firm, about 10 minutes. Store leftover patties in the freezer/fridge until ready to enjoy! Makes 22-25 patties.

Submitted by Lisa M. of North Carolina