

Frangos: Chocolate Peppermint Cream Candies

These are amazing and oh-so-rich! I've been making them since 1997.

INGREDIENTS

- 1 cup butter
- 2 cups confectioner's sugar
- 16 oz. semi-sweet chocolate, melted
- 4 eggs
- 1 tsp. peppermint extract
- 2 tsp vanilla
- 2 cups crushed graham cracker crumbs (or crushed gluten-free shortbread cookie crumbs)
- Garnish: maraschino cherries



DIRECTIONS

1. Cream butter and sugar. Add melted chocolate. Beat until mixed well. Beat in eggs while the mixture is still hot. Add peppermint and vanilla flavorings and blend well.
2. Line muffin tins with paper liners. Sprinkle bottom of each cup liner with crushed cracker or cookie crumbs. Spoon in chocolate mixture. Sprinkle additional crumbs (or crushed peppermint sticks) on top. Place in freezer until firm. Garnish each one with a maraschino cherry.

These Frangos, the size of small cupcakes, are really too big. Next year I'm going to buy some of those small foil cups made for candy-making. Bite-sized is best!

— Joanna Powell Colbert

