



JUNIOR VARSITY MINTS

We have so many candies and snacks we loved as kids that we have nostalgia for, and most of them are from gettin' those cardboard boxes at the theater. Some things you can make at home to capture that feeling, and we want to share it with you so you can share it with your people when the movie starts. One of our all-time favorites are junior mints (which were almost famous on TV, too). You got chocolate draping some fresh mint, a great combination. These sit well, can be made in advance, and are perfect for any age group, so whether you're watching something rated G or R, you've got something for everyone here. They're easy to put together, and they are the perfect movie snack in case you plan on not paying attention to the film and getting a little personal, if you know what we're sayin'.

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Yield: 8 servings

Ingredients

- 3 ounces of softened cream cheese, left out for 20 minutes or so
- $\frac{1}{4}$ – $\frac{1}{2}$ teaspoon mint extract (depending on how minty you would like it)
- 3 cups powdered / confectioners sugar (you might need an extra $\frac{1}{2}$ cup)
- 8 ounces bittersweet dark chocolate chips
- 1 tablespoon coconut oil

Directions

- With a good mixer, beat up the cream cheese until it gets smooth and lighter
- Add in the mint extract, continue beating
- Then continue adding in the sugar until it's stiff and holds together if you pinch a piece (this is where you might need to add extra sugar as needed)
- Put the mint/cheese mix in the fridge for 10 minutes to harden up
- Take that mint/cheese mix and roll them into smaller balls (you can flatten 'em into buttons too, but we like the balls so we can throw 'em and try to catch 'em in our mouth)
- Lay out some parchment paper so it's ready when you need it
- In a double boiler (we used a microwave), heat and mix the chocolate and coconut oil
- We use a squeeze bottle to squirt into a candy mold, which is preferred. (another option is to use tongs or a spoon to dip each of the mini mint balls into the chocolate, and place on the parchment paper.) Throw some into the fridge or the freezer until they harden, then you're good to go
- Get minty and fresh