



Cream Cheese Mints

Prep Time: 10 minutes

Set Time: 4-6 hours

Yield: 8 dozen

INGREDIENTS

8 oz cream cheese
1/4 cup butter, softened
2 lbs powdered sugar (about 9 cups sifted)
1 - 2 tsp mint extract
gel food coloring
1/2 cup powdered sugar for rolling

DIRECTIONS

1. Combine cream cheese, butter and mint extract in a large mixing bowl and mix until smooth.
2. Gradually, the powdered sugar until smooth and consistent. You can do this with a stand mixer, food processor, or by hand.
3. Separate the mixture into four separate bowls, or however many different colors you want.
4. Add a small amount of food color to each bowl and stir in until the color is uniform.
5. Cover and refrigerate for 2 hours or until firm enough to handle.
6. Line 2 quarter sheet pans with parchment paper and liberally dust with powdered sugar. Set aside.
7. Roll dough into 1-inch balls. Roll each ball in powdered sugar and place on prepared sheet pans.
8. Gently press the tines of a fork into the top of each ball.
9. Let stand, uncovered, for at least 4 hours or until the mints are firm. If the bottoms have any moisture, flip over and let stand again until the bottoms of the mints are also firm.
10. Store in an airtight container, separating layers with parchment or waxed paper, for up to 2 weeks at room temperature.