

# Cream Cheese Mints

**Yield:** 3 cups

\* Mixture can be used as a bottom crust or sprinkled on top of recipes as nuts.

## **Equipment:**

Bowl

Spatula

## **Ingredients:**

3 oz. - Cream Cheese, 1 package

1-2 drops – Pink or Green food color

2 ½ cup - Powdered sugar, sifted

½ tsp – Mint Flavoring

1 cup - Granulated Sugar

## **Instructions:**

- Soften and mash cream cheese.
- Add food color.
- Blend in sifted sugar until a soft cookie-dough consistency. Knead thoroughly.
- Form into small ½ " balls. Dip in granulated sugar and either press into small mint molds or place balls on wax paper. If molded, the pieces should release right away when mold is carefully inverted over cookie sheet. A little flexing of the mold helps.
- Let stand to set at room temperature for at least one hour. Then Store.
- To flavor the mints, add ½ tsp. peppermint or wintergreen extract or a touch (less than one drop) of peppermint or wintergreen oil.

## **Storage:**

Store in covered container in refrigerator.