

# Cream Cheese Mints

## Ingredients:

- 8 oz cream cheese
- 2# powdered sugar
- ¼ tsp mint extract or 4 drops of mint oil
- granulated sugar

## Directions:

1. Beat cream cheese until fluffy. Add powdered sugar in ½ cup at a time .
2. Add flavor to taste.
3. Make a small ball and imprint with fork or mold shapes and roll in granulated sugar.
4. Dry 8-24 hours.

## Hints

- Try other flavors – lemon, raspberry, lavender
- Dye different colors
- Edible glitter in the sugar is a nice touch
- More sugar makes a softer mint
- Have fun
- Finished product or dough can be refrigerated 10 days
- or freeze 3 months with parchment between layers

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