

## **Cream Cheese Mints**

*Best ever special occasion mints – they melt in your mouth!*

### Ingredients:

8 oz cream cheese

1 bag powdered sugar

2 - 4 teaspoons Goodman's Peppermint, to taste

Food color as desired

Granulated sugar

### Preparation:

Mix all ingredients except granulated sugar until sufficiently stiff, and not very sticky. Place dough in refrigerator overnight. After refrigeration, you're ready to make mints. Remove a little dough at a time. The fastest way is to roll small balls between your hands and then roll in sugar. You can flatten them with a glass, or leave in balls. You can also press the sugar coated balls into candy molds and pop out.

Store finished mints in the refrigerator until needed.