

Butter Mints

Delicious special occasion mints

Ingredients:

1 cup soft butter

½ cup cream cheese

2 ½ pounds powdered sugar (maybe more)

4 teaspoons Goodman's Peppermint

Food color as desired

Granulated sugar

Preparation:

Whip butter until fluffy. Add other ingredients, except for granulated sugar. Mix until sufficiently stiff and not very sticky. Place dough in refrigerator overnight. After refrigeration, you're ready to make mints. Take out a little dough at a time. The fastest way is to roll small balls between your hands and then roll in granulated 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.