

# Butter Mints

## INGREDIENTS:

- 8 3/4 cups Powdered Sugar
- 1/2 cup Melted Butter
- 5-6 tbsps Cold Water
- 10 drops Cinnamon Oil
- 10 drops Peppermint Oil
- 1 tsp Butter Flavor
- Food Coloring
- Granulated Sugar



## TOOLS FROM CKSA:

- Spatula
- Dropper
- Rubber Candy Mold

## DIRECTIONS:

1. In a large bowl, combine powdered sugar, melted butter, cold water, cinnamon oil, peppermint oil and butter flavor.
2. On a smooth dry surface, knead until mixture is smooth and the consistency of pie dough. If necessary, add more water, a drop at a time.
3. Color with food coloring.
4. Pinch a small piece and roll into a ball, then roll in granulated sugar.
5. Push into a rubber mold & remove excess.
6. Turn mold over and let candy gently fall from mold.
7. Let stand at room temperature 2 to 4 hours. Store in an airtight container up to 4 weeks.
8. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.