

Candy Coating Mints

INGREDIENTS:

- 1 pound Candy Coating
- Candy Coloring (optional)
- 15 drops Peppermint Oil
- 1 tbsp Paramount Crystals



TOOLS FROM CKSA:

- Spatula
- Dropper
- Squeeze Bottle
- Candy Mold

DIRECTIONS:

1. Melt candy coating and paramount crystals.
2. Add coloring if an exact color is desired.
3. Add 12-15 drops of concentrated flavors or oil (peppermint is most popular, although spearmint or wintergreen may also be used).
4. Pour into squeeze bottle.
5. Squeeze melted candy into molds.
6. Tap to even out and to get rid of air bubbles.
7. Place in freezer for a few minutes until the candy feels cold and the mold is cloudy. The candy should fall out and should be shiny. If it is not, leave in the freezer a little longer.
8. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.