

# Cream Cheese Mints

## INGREDIENTS:

- 3 ounces Cream Cheese, softened
- 2.5 cups Powdered Sugar
- Food Color
- 15 drops Peppermint Oil
- Granulated Sugar



## TOOLS FROM CKSA:

- Dropper
- Rubber Candy Mold
- Parchment Paper

## DIRECTIONS:

1. Beat cream cheese until softened.
2. Add a few drops of flavor and color. Knead in powdered sugar.
3. Pinch a small piece and roll into a ball.
4. Roll the ball in granulated sugar and push into a rubber mold. Remove any excess candy. Turn mold over and let candy gently fall from mold.
5. Place in layers with parchment paper between each layer in an airtight container.
6. Serve at room temperature.
7. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.