

Molding Candies

Molded mints, butter and sugar are simple to make and molds come in such a wide variety of designs and shapes, it's easy to match practically any party theme.

Cream Cheese Mints

3 ounces cream cheese	Food color
2¼ to 2½ cups powdered sugar	Granulated sugar
12 drops peppermint oil (or another flavor)	

Place cream cheese in bowl and beat until softened. Add desired flavor and color. Add half of the powdered sugar and mix until creamy. Remove from bowl and knead the remaining powdered sugar into the mixture. Pinch a small piece and roll into a ball. Roll the ball in granulated sugar and push into a silicone or rubber mold. Remove any excess candy. Push another piece of the candy against candy in the mold to pull molded candy from mold or flex the mold to let the candy release and fall out. Store in an airtight container in the refrigerator. Place waxed paper in between each layer. Serve at room temperature.

Butter Mints

8¾ cups powdered sugar	10 drops peppermint oil
1/2 cup melted butter	1 teaspoon butter flavor
5 to 6 tablespoons cold water	Food color
10 drops cinnamon oil	

In a large bowl, combine powdered sugar, butter, water, cinnamon oil, peppermint oil and butter flavor. On a smooth dry surface, knead until mixture is smooth and the consistency of pie dough. Add more water, a drop at a time if necessary. Color with food coloring. Pinch a small piece and roll into a ball. Push into a silicone or rubber mold. Remove any excess candy. Push another piece of the candy against candy in the mold to pull molded candy from mold or flex the mold to let the candy release and fall out. Let stand at room temperature 2 to 4 hours, then store in an airtight container up to 4 weeks in refrigerator.

Candy Coating Mints

1 pound candy coating	12 to 16 drops peppermint oil
1 tablespoon paramount crystals	Food color (oil based)

Melt one pound any color candy coating (see "Candy Coating" handout for detailed directions). Add peppermint oil. Add paramount crystals to make the mints creamier. Pour melted coating into squeeze bottle. Fill the cavities of a clear plastic candy mold. Be careful not to overfill. Tap the mold to release air bubbles. Place in freezer for a few minutes until the candy feels cold and the mold is cloudy. The candy should pop right out, if it does not, leave in the freezer a little longer.

Layered Mints

2 pounds semisweet chocolate coating	1 pound light green candy coating
3 tablespoons paramount crystals	15 drops peppermint oil

Line 12 x 17" sheet tray with parchment paper. Melt 1/2 of the semisweet chocolate coating. Add 1 Tablespoon paramount crystals to make the coating creamier and stir until melted. Spread the coating evenly on the sheet tray. Tap the pan against the counter top to smooth the chocolate. Melt light green coating and add 1 Tablespoon paramount crystals. Stir until melted. Add peppermint oil. When the first layer is nearly set, spread the green coating evenly over it. Tap the pan against the counter top to smooth the chocolate. Melt the remaining chocolate coating and follow the same steps as listed above. Allow the candy to set for about an hour. Use a dough cutter to loosen the candy from the sides of the pan. Remove the candy from the pan and remove parchment paper. Cut using a pizza cutter. Store in an airtight container.

Molded Butter

Use real butter at room temperature. Press butter into silicone or rubber mold in layers to ensure there are no air bubbles. Set mold in freezer and let freeze for 24 hours. Flex the mold to let the butter release and fall out. Refrigerate until serving.

Molded Sugar

2 cups sugar
4 teaspoons water
Food coloring

Blend food coloring with water then mix colored water with sugar by hand until well blended. Squeeze handful of mixture in palm. If the mixture is ready it will retain exact hand print when hand opens. If it crumbles, add a few drops of water, blend well and test again. Firmly press mixture into rubber or silicone mold. Level top of sugar with a knife or spatula. Place a piece of cardboard over mold and invert molded sugar onto cardboard. Remove mold and let mints dry for two hours or until the outside edges are dry and hard. If desired, decorate by painting with thinned royal icing or colored piping gel.

