



Cream Cheese Mints

From Lori Bayne, MACC's Customer Master Product Owner

2 (3 oz) pkgs cream cheese, softened

½ teaspoon peppermint extract

½ teaspoon vanilla extract

5 cups of powdered sugar

Food coloring

In a large bowl, blend cream cheese, peppermint extract, and vanilla, until smooth and creamy. Gradually add powdered sugar. You should have a nice stiff dough that will hold the mold shape easily. Stir in food coloring to desired tint.

Take small balls of the dough and dip end in granulated sugar and then place in rubber mint molds. Level off end with a knife or spatula. Drop the mints on waxed paper lined sheet trays to dry. Let them dry for 6 hours and then flip them over to dry another 6 hours on the bottom side. Store in airtight container in refrigerator or freezer until ready to serve.

Note: I actually just use a 8 oz pkg of cream cheese and then use about 8 cups of powdered sugar. Recipe will make about 200 large mints.