

# Holiday Mints

4 ounce cream cheese

4 cups powdered sugar (plus extra for molding and rolling)

1 Tbsp softened butter

$\frac{1}{2}$  tsp peppermint extract (or any flavor you want)

Food coloring of your choice

Mix butter and cream cheese until creamy. Add 2 cups of powdered sugar. Mix well, then add the remaining cups. Will start to look like play dough which is the consistency you want. You don't want it sticking to your hands when you roll it. If it does that, all you have to do is add more powdered sugar, especially if you add food coloring, you may need to. Roll dough out in your palms into teaspoon portions until smooth. Transfer to a waxed paper baking sheet. Dip the tines of fork into powdered sugar and use that gently but firm down on each mint. Allow the mints to dry a few hours, then transfer to an airtight container using wax paper for each layer. Keep mints in the refrigerator.