

CREAMY HOLIDAY MINT SPARKLES

INGREDIENTS:

3 ounces good-quality cream cheese, softened
5 to 6 drops LorAnn Peppermint Oil, Natural
Several drops pink or strawberry food coloring
4 to 4½ cups confectioners' (powdered) sugar
Silver Sanding Sugar or granulated sugar

RECIPE TIP: Spearmint, Wintergreen, or our Cool Creme De Menthe flavor would be delicious as well.



DIRECTIONS:

1. With an electric mixer, beat the cream cheese until soft, about 1 minute.
2. Add the peppermint oil and food coloring and mix until blended.
3. Mix in the confectioners' sugar ½ cup at a time until mixture is no longer sticky.
4. Form into small balls using a ½ teaspoon of mixture for each.
5. Roll in the sanding sugar and flatten with the tines of a fork or press into a mint mold. Store finished mints in an airtight container in the refrigerator.