

INGREDIENTS:

CREAM CHEESE (WEDDING) MINTS

Granulated sugar



DIRECTIONS:

- 1. Beat cream cheese until fluffy. Mix in confectioners' sugar in 1/2 cup increments until mixture is no longer sticky. Start with 4 drops of flavoring, and then carefully add flavoring and color as desired. Add confectioners' sugar to make softer or decrease sugar for a firmer consistency.
- 2. Take a small pinch of the mint mixture and roll into a ball, then roll in granulated sugar. Press into mold, remove excess and unmold at once onto LorAnn heavyweight dipping paper or waxed paper. Allow to stand for a few hours until firm.
- 3. Refrigerate in an airtight container (separating layers between waxed or dipping paper) until ready to serve. May be frozen for up to 1 month.

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