

## Cream Cheese Mints

Use any colors suitable for the occasion. Add lemon flavoring with yellow color and peppermint with green and pink. Makes about 8 dozen mints.

### Ingredients:

1	(8 oz.) package cream cheese
¼ cup	soft butter
2 lbs.	powdered sugar, sifted
½ tsp.	peppermint, wintergreen, or lemon extract

### Directions:

1. Combine cream cheese and butter in heavy bottomed saucepan. Stir over low heat until cheese is soft, butter is melted, and the mixture is thoroughly blended.
2. Add the powdered sugar (sifted if too lumpy) and stir until well combined.
3. Add your choice of food coloring and flavoring. If desired, divide the whole batch to make 2 or 3 color/flavor choices.
4. Roll into 1-inch balls. Place on sheets of waxed paper or parchment paper. Press with fork, or stamp with a decorative cookie stamp to form a design on top.
5. Let stand, uncovered, about 4 hours or overnight until mints are firm and the outside is dry – the inside will still be moist and creamy.