

Cream Cheese Mints

8 oz block of cream cheese
¼ cup butter, softened
2 lb package of powdered sugar
½ tsp peppermint extract
6 drops of red food coloring
Additional powdered sugar

Cook cream cheese and butter in a saucepan over low heat, stirring constantly until smooth. Gradually stir in package of powdered sugar; stir in extract. If desired, divide mixture into 2 portions; stir 2 drops of coloring into one portion and 4 drops into other portion. You will get different shades of pink, red and white if you chose not to color. Shape mixture into 1 inch balls. Dip a 2 inch round cookie stamp or a glass bottom into powdered sugar. Press each ball until flattened somewhat. Let stand, uncovered until firm. Freeze if you like.