

CREAM CHEESE (WEDDING) MINTS

INGREDIENTS:

3-ounce package cream cheese - room temperature
4 to 4 1/2 cups confectioners' sugar
4-6 drops LorAnn Spearmint Oil, Peppermint Oil
or any Lorann Flavoring Oil of choice
4-6 drops LorAnn Yellow Food Coloring, or color of choice
Granulated sugar
LorAnn Flexible Mint Mold (any design)
Heavyweight Dipping Paper (optional)



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.