

# MELT-AWAY BUTTER MINTS

## INGREDIENTS:

1/2 cup (1 stick) unsalted butter, room temperature  
1 tablespoon plus 2 teaspoons half & half or cream  
1 teaspoon light corn syrup  
4 1/2 to 5 cups confectioners' (powdered) sugar  
LorAnn Peppermint Oil and/or another flavor  
LorAnn Super-Strength(s) of your choice  
LorAnn Liquid Food Coloring(s) of your choice



## DIRECTIONS:

1. Line a cookie sheet with parchment paper; set aside. Line a large cutting board with parchment paper and set aside.
2. In a large bowl, beat together softened butter, half & half or cream and corn syrup for 1 minute. Beat in powdered sugar in 1/2 cup increments until dough is soft, but not sticky. Test for consistency by picking up a small piece of dough and rolling between your hands. Dough should not be sticky and the mixture should feel like play dough. Add more powdered sugar if mixture is still sticky. Beat in 3 to 4 drops of peppermint oil and several drops of another flavoring, if desired (taste for flavor and add more if Necessary). Mix in food coloring by the drop until desired color is achieved.
3. Remove dough from bowl and place on the prepared cutting board; knead until smooth. Flatten to a disk and place another sheet of parchment paper over top of dough. Roll the dough to a thickness of about 1/8 to 1/4 inch. Cut dough with small round cutters. Using a thin metal spatula, place rounds on prepared cookie sheet and decorate with tines of a fork, if desired. Gather scraps and continue to re-roll and cut.
4. Allow candies to air-dry overnight in a cool, dry place.

### Flavoring Ideas:

Raspberry Mint: 3 to 4 drops LorAnn Peppermint + 8 drops LorAnn Raspberry Flavoring

Orange Mint: 3 to 4 drops LorAnn Peppermint + 6 drops LorAnn Orange Oil

Strawberry Cheesecake: 6 drops LorAnn Cheesecake Flavoring + 8 drops LorAnn Strawberry Flavoring

Key Lime: 6 drops (or more) Key Lime Flavoring

Lemon: 6 drops (or more) Lemon Oil

Maple: 6 drops (or more) Maple or Natural Maple flavoring