

SPRINGTIME BUTTER MINTS

INGREDIENTS:

- ½ cup (1 stick) butter, softened
- 1 package (16 ounces) confectioners' sugar, sifted
- 1 tablespoon heavy whipping cream
- 1 teaspoon **LorAnn Pure Vanilla Extract**
- ½ teaspoon **LorAnn Peppermint Oil**
- 3 drops of **Assorted LorAnn Gel Food Coloring**



DIRECTIONS:

1. Place softened unsalted butter, heavy cream, **vanilla**, salt, **peppermint oil**, and ¾ cup confectioners' sugar in the bowl of a stand mixer fitted with the paddle attachment. Beat until smooth and creamy, scraping the sides of the bowl a couple of times. Beat in the remaining powdered sugar, scraping the sides of the bowl with a rubber spatula often. Add **food coloring** if desired. Beat for 2-3 minutes till soft and fluffy.
2. Scrape all of the mixture into a mound, cover tightly with plastic wrap, and chill for at least an hour.
3. When the mixture is firm enough to handle, divide it into 5 or 6 pieces. To form mints, sprinkle your counter with powdered sugar. Roll each piece out into a rope about ½" thick.
4. Use a knife to cut each rope into small square shaped pieces about ½" long. Place each mint on a cookie sheet lined with waxed paper. Let mints sit at room temperature for at least 12 hours to dry.