

BUTTER MINTS

INGREDIENTS

1 lb box confectioners' sugar (4 c.)
1 stick butter, softened
1/2 tsp peppermint oil
1 tbsp milk

- 1 Mix ingredients with a mixer until blended. The mixture will be coarse crumbs.
- 2 Knead the crumbs together to make sure it is moistened. You can add a little more milk if it's too dry, or a little more sugar if it's too moist.
- 3 Form a small ball and press it into the mold. HINT: I pour some powdered sugar in a shallow bowl and dredge each little ball of mint dough through it to avoid sticking to the mold.
- 4 Pop the mint out of the mold onto some wax paper and allow to dry for at least an hour.
- 5 Store in single layers with wax paper between each layer. These freeze well. But why freeze them when you can eat the whole batch?!

“TASTE & SEE THAT THE LORD IS GOOD;
BLESSED IS THE ONE WHO TAKES REFUGE IN HIM.”

PSALM 34:8



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