



PARTY MINTS

- 1 Pound Powdered Sugar
- 1/2 Cup Butter, Softened
- 2 Tablespoons Evaporated Milk
- 4 to 5 Drops Peppermint Flavoring
- Food Coloring

DIRECTIONS

1. Combine all ingredients in a large mixing bowl.
2. Beat at high speed with an electric mixer until well blended, then knead until smooth.
3. Shape mints in candy molds or by rolling and cutting.
4. Cover with a paper towel and let stand overnight to harden.