



VALLEY SCHOOL MINTS

- 3 Pounds Confectioners' Sugar
- 8 Ounces Cream Cheese
- Food Coloring
- Flavoring – Almond, Maple, Vanilla, Peppermint (your choice)

DIRECTIONS

1. Soften cream cheese to room temperature.
2. Sift 1 pound of confectioners' sugar in a bowl.
3. Combine sugar with cream cheese.
4. Sift second pound of sugar into bowl.
5. Mix thoroughly.
6. Sift final pound of confectioners' sugar into bowl.
7. Mix well.
8. Add a small amount of food coloring and flavoring to taste.
9. Knead until color is mixed consistently throughout.
10. Pinch off marble sized amounts and roll into balls.
11. Roll in granulated sugar if desired.
12. Press onto waxed paper, or press into a mold.
13. Allow the mints to dry.