



Boy Meets Swirl Cinnamon Mints

Serving Size: Makes about 72 mints

INGREDIENTS

- 3 oz. cream cheese, softened
- 3 cups powdered sugar
- 4–6 drops of LorAnn Oils Super-Strength Cinnamon Flavoring
- 4–6 drops red LorAnn Oils liquid or gel food coloring



INSTRUCTIONS

1. In a medium bowl, beat the cream cheese until fluffy with a mixer set to medium speed. Turn speed to low, and gradually mix in the powdered sugar until smooth. Mixture should be the consistency of pastry dough. Add 4 drops LorAnn Oils Cinnamon Flavoring and mix well. Taste-test dough and add more cinnamon flavoring if desired.
2. Divide the dough in half. Add food coloring to one half to achieve the desired color and mix in thoroughly.
3. Divide each color into thirds. On a powdered-sugar-coated surface or a silicone mat, roll one-third of the white dough into a 12-inch rope and one-third of the pink dough into a 12-inch rope. Twist the ropes around each other. Cut dough into ½-inch slices and roll each slice into a ball. Roll each ball in granulated sugar to coat. Place balls on baking sheet and flatten slightly with a fork. Repeat with remaining sections of dough.
4. Allow mints to sit at room temperature for at least one hour to harden. Store candies in airtight container in the refrigerator.

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